

CHATEAU LA FLEUR 2015

Appellation Saint Emillon Grand Cru Controlée

~ Background ~

Known by many names over the course of the last century, Chateau La Fleur is a small estate that dates back to 1898. It began as "Cru Mérissac" and in 1929 it became "La Fleur Mérissac." It wasn't until 1949 that the name "Chateau La Fleur, 1er Cru de Saint Emilion" was born.

Château La Fleur was owned by Ms. Lily Lacoste, who also owned Château Petrus and Chateau Latour-à-Pomerol. The company JP Moueix had management rights of all 3 estates since the 1960s. In a brilliant legal coup, Château Dassault purchased La Fleur in 2002 (taking it away from JP Moueix), with the goal of bringing it to the level of the prestigious grand cru classés of Saint Emilion.

The estate, which is located on the north side of the appellation, benefits from an exceptional terroir. Laurent DASSAULT, heir to the aeronautics dynasty and owner of both Chateau Dassault and Chateau La Fleur, aims to have La Fleur become a prestigious *grand cru classé*. He has put young, dynamic winemaker Romain Depons in charge of La Fleur, brought in Michel Rolland as the consultant oenologist, and made substantial investments to bring this estate to the top of its class. We believe that it is just a question of time before the wine becomes classified.

~ Viticulture ~

A true mix of traditional and contemporary viticulture methods.

- Located on a clay and sand hilltop in the northern part of the Saint Emilion appellation.
- Surface is 6.30 hectares.
- **92% MERLOT** and **8% CABERNET FRANC**.
- Average age of vines is 36 years, though the ages range from 10 to 70 years.
- The soil is worked and the vines are treated according to the demands of each vintage, tailored to those particular conditions, rather than the blanket use of standard treatments.
- Careful manual double leaf thinning to promote optimal, even ripeness in the fruit.
- Debudding to further concentrate the fruit.
- Traditional manual harvest using small baskets.

~ Winemaking ~

Traditional vinification methods.

- Two manual sortings, one in the vineyard followed by one in the cellars, to make sure only the best fruit is used.
- Alcoholic fermentation in temperature-controlled concrete tanks.
- Maceration for 3 to 4 weeks depending on the parcel
- Malolactic fermentation in French oak barrels
- Aged in 75% new French oak barrels /25% 1 year French oak barrels for 15-18 months.
- Annual production of 2,200 cases



JAMES SUCKLING.COM

92-93 points. Lots of walnut and blackberry aromas and flavors. Full and savory. All there. James Suckling, 2015 Barrel Tasting

