

CHATEAU LA FLEUR 2018

AOP Saint Emilion Grand Cru

~ 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 in 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 limestone hilltop in the northern part of the Saint Emilion appellation.
- Surface is 27.5 hectares.
- **92% Merlot, 6% Cabernet Franc & 2% Cabernet Sauvignon.**
- Average age of vines is 33 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.

- Harvesting: by hand with grape densimetric sorting system
- 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 60% new barrels, 36% in one year old barrels and 4 % in amphoras 15 to 16 month depending on plots.
- Production: 44.000 Bottles (estimated)

JAMES SUCKLING.COM 

93 Points. Crushed blueberries and blackberries on the nose with some vanilla. Full-bodied with a juicy, fleshy texture with a hint of ink. Savory finish with solid length. Chewy at the end. Drink after 2024.



**Certified Sustainable
Vineyards - Level 3
(HVE3)**



~ Tasting Notes~

The 2018 Fleur is dark garnet-purple in color and offers fragrant earth, sautéed herbs and worked earth over baked black plums and stewed cherries. The palate is full, firm and chewy with earthy flavors and a herbal touch on the finish.

