

# CHATEAU LA FLEUR 2019

## 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 Mérisiac" and in 1929 it became "La Fleur Mérisiac." 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.

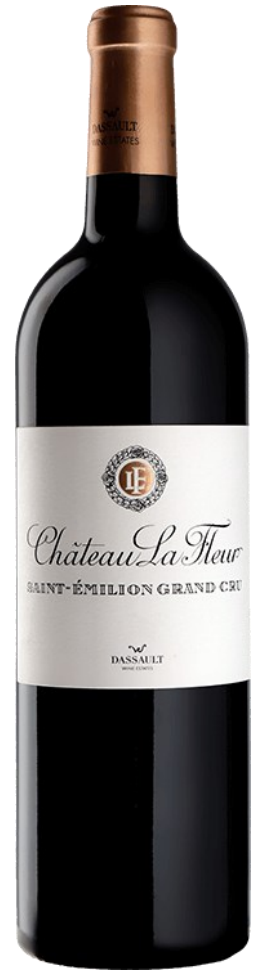
### ~ Viticulture ~

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.
- **94% Merlot, 4% 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.



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



### ~ 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)



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**93-94 Points.** Layers of ripe-fruit and walnut character with hints of chocolate. Full body. Rich finish. Serious depth of fruit and structure.

**89-91 Points.** Deep garnet-purple in color, the 2019 La Fleur sports intense notions of black raspberries, black cherry preserves and wild blueberries with hints of charcoal, tilled loam, moss-covered tree bark and tapenade. Medium to full-bodied, the palate has a great intensity of bright, pure black fruits with a fine-grained texture and just enough freshness, finishing with lovely energy.

### ~ Tasting Notes ~

*The nose offers elegance, power as well as a small concentration. It reveals notes of pulpy/juicy cassis, redcurrant, small notes of small crushed blue fruits associated with fine touches of nutmeg, grey pepper and discreet hints of toasted. The palate is fruity, well-balanced and offers a fine acidulous frame, juiciness, tension as well as a fine freshness. On the palate this wine expresses notes of pulpy/juicy cassis, blackberry, small notes of cornflower associated with touches of juicy/pulpy raspberry as well as hints of liquorice and discreet hints of caramelization. Good length. Tannins are precise and finely firm*

