

SOCIÉTÉ CIVILE DU CHÂTEAU LAFLEUR

LES PERRIÈRES

ROUGE 2019

BACKGROUND

Les Perrières was born from the idea of creating a new vineyard, planted with Bouchet vines from Lafleur on top of the famous fossil-spotted limestone soils of Fronsac.

Nine years of research and life-size experimentation were needed for Baptiste and Julie Guinaudeau to finally realize the vineyard of Les Perrières: terroir selection, soil studies, purchasing parcels, uprooting existing vines and, finally, planting.

They gave the evocative name "Acte" to the first nine vintages of exploration. Those first nine "Actes" were indispensable in giving birth to this new cru called Les Perrières; 2018 was the first vintage.

APPELLATION

Fronsac (Bordeaux), France

VARIETAL COMPOSITION

59% Bouchet (Cabernet Franc), 41% Merlot

TERROIR & VINTAGE NOTES

The heart of Les Perrières is located in the hamlet of Meyney, on the south-west crest of the plateau of Fronsac. The subsoil is occupied by ancient limestone quarry tunnels. The soils of Les Perrières are composed of very shallow light clay on top of a massive limestone rock. The vineyard itself accounts for 50% Bouchet originating from Lafleur and 50% Merlot. Vineyard works are carried out by a team of vigneronns from Lafleur, and with the same high standards demanded from those in Pomerol. The vineyards are farmed under sustainable viticulture.

The climatic conditions of 2019 revolved around very clear and marked sequences or episodes. Winter and the month of February were particularly mild. The soil heated up very quickly, which resulted in an early bud-break. May, surprisingly, was cooler than the average. Flowering was homogenous. June and July were quite hot, reaching a peak with two heatwaves: first at the end of June, followed by a second wave at the end of July. Water stress accompanied the vines to the end of the season. Even if August was slightly cooler than the two preceding months, 2019 registered as the hottest summer of the last 30 years.

WINEMAKING & AGEING

Merlot was harvested September 23rd to 28th, Bouchet was harvested on October 3rd and 4th. Manual harvest with double sorting at the vineyard and a third sorting in the cellar. Alcoholic fermentation in stainless steel and concrete tanks with soft maceration (15 to 25 days) and moderate tannin extraction. Blending of the reds took place in early winter.

15 months barrel ageing (1/3 new oak and 2/3 one-year-old barrels). Bottled the second April after harvest.

TASTING NOTES

Quality and precision of tannins, complexity combined with restrained power, and a very long and mineral finish – all of those make Les Perrières a true grand vin, and undoubtedly a close family member of Château Lafleur.

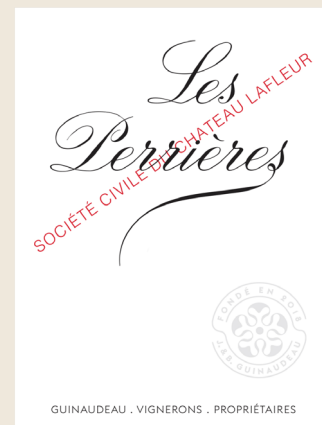


WINEMAKERS

Jacques & Sylvie,
Baptiste & Julie
Guinaudeau

TECHNICAL DATA

Alcohol
13.5%



95 WINE ADVOCATE
POINTS April 2022
93 PTS DECANTER 5/20

