



GUINAUDEAU, VIGNERONS A POMEROL

CHÂTEAU LAFLEUR

PENSÉES DE LAFLEUR 2015

BACKGROUND

Château Lafleur is located at the crest of the Pomerol plateau directly adjacent to Château Petrus and contiguous to Châteaux Lafleur Petrus, Le Gay, Vieux Château Certan and Hosanna. The vineyard is 11.12 acres "d'un seul tenant"- one contiguous parcel. The indescribable complexity of Château Lafleur comes from the great diversity of its soil types: a gravel slope to the north west, a clay-gravel soil toward the south, a gravel-sand soil toward the east and a rich vein of marl toward the center of the vineyard. The vineyard is planted to Merlot (50%) and to Bouchet (Cabernet Franc) (50%), one of the highest percentages of this varietal in the appellation. The vines average over 30 years in age. Density is on average 2,500 vines per acre.

Château Lafleur is owned and managed by the Guinaudeau family. The tiny vineyard dates back to 1872, when Mr. Greloud, Mr. Jacques Guinaudeau's forebear, owner of Château Le Gay, purchased Mr. Bernier's parcel. With the meticulous attention of Jacques and Sylvie Guinaudeau, helped by their son Baptiste, the wines continually express the natural depth and complexity of this unique vineyard.

This singular wine was born in 1987 as a young sibling to the esteemed Château Lafleur. Benefiting from the same care in the cellar, Les Pensées is approachable earlier than its elder but expresses the same complexity of this remarkable vineyard. Only 500 cases of Les Pensées are produced on average every year. The wine is rare and is considered on the level of other "second growths" of Pomerol such as Vray Croix de Gay, Le Gay or Nenin.

APPELLATION

Bordeaux (Pomerol), France

VARIETAL COMPOSITION

60% Merlot, 40% Bouchet (Cabernet Franc)

WINEMAKING & VINTAGE NOTES

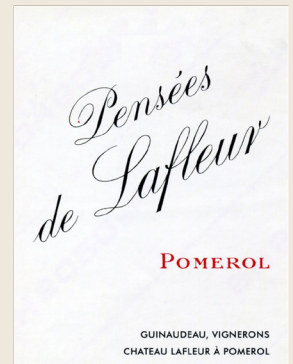
Preceding the harvest, a rigorous parcel selection takes place to ensure an optimal harvest. Grapes are picked entirely by hand, vine by vine, and often bunch by bunch. To ensure only the healthiest grapes are chosen, they are sorted on tables. Vatting and maceration are carried out according to the particular vintage requirements.

Racking into barrels is followed immediately by fermentation in barrel (minimum of 50% new oak). The wines are clarified (racked) by hand every three months and then remain in barrel for 18 months before bottling.

TASTING NOTES

Aromas of raspberry, strawberry and sweet plum fruit characteristics. Flavors of plum, chocolate and black raspberry. Silky and full with a wonderful fruity, long finish.

Château Lafleur
Pomerol



95 JAMES SUCKLING
POINTS February 2018

93 PTS VINOUS 7/19
93 PTS DECANTER 11/17
91 PTS WINE ADVOCATE 4/18



WINEMAKERS

Jacques & Sylvie,
Baptiste & Julie
Guinaudeau

TECHNICAL DATA

Alcohol
12.5%



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