

GUINAUDEAU, VIGNERONS A POMEROL

CHÂTEAU LAFLEUR

PENSÉES DE LAFLEUR 2006



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)

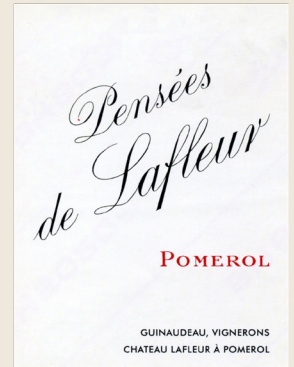
WINEMAKING & VINTAGE NOTES

A strict and merciless selection parcel precedes the harvest which is conducted entirely by hand, vine by vine, and often bunch by bunch. A sorting table is used systematically to assure a selection of only the healthiest grapes. Vatting and maceration are conducted according to the needs of the vintage; racking into barrels is immediate following fermentations in a minimum of 50% new oak. The wines are clarified (racked) by hand every three months and remain in barrel for 18 months before bottling.

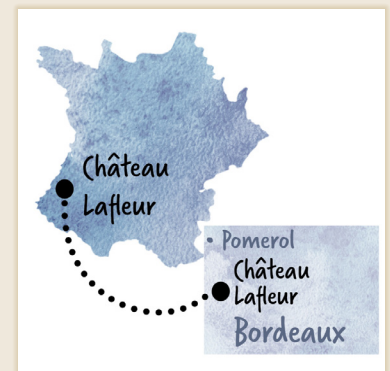
TASTING NOTES

Dark red color, very fine on the nose with intense black cherries. Meaty on the palate, medium weight, round and with silky tannins. This wine ends with a plum, chocolate, and black raspberry finish.

Château Lafleur
Pomerol



90 WINE SPECTATOR
POINTS May 2009



WINEMAKERS

Jacques & Sylvie,
Baptiste & Julie
Guinaudeau

TECHNICAL DATA

Alcohol
12.5%



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