

SOCIÉTÉ CIVILE DU CHÂTEAU LAFLEUR

CHÂTEAU LAFLEUR

CHÂTEAU LAFLEUR 2019

BACKGROUND

In 1872 Henri Greloud bought a 4.5 hectare vineyard bloc at the hamlet of Lafleur on Pomerol's plateau. After renewing the vineyard and constructing the house and cellars, he baptized this new cru using the historical name of the plot: Château Lafleur. A brilliant, prophetic-like idea, Henri had doubtlessly imagined the wines that would emerge here one day, in this almost perfect square of a "garden-vineyard."

In 1985 Sylvie and Jacques Guinaudeau (Henri's great great grandson) took the reins and in 2002 they acquired it from their cousins. Then, together with their three children (Baptiste, Clara and Noémie), they became the sole proprietors of Château Lafleur.

APPELLATION

Pomerol (Bordeaux), France

VARIETAL COMPOSITION

53% Merlot, 47% Bouchet (Cabernet Franc)

TERROIR & VINTAGE NOTES

Many of the Bouchet vines at Lafleur originate from the massale selection carried out by André Robin during the 1930s. His two daughters, Thérèse and Marie Robin, managed to save a large number of the original vines after the great frost of 1956. Baptiste and Julie have been working in the last fifteen years to regenerate this massale selection, and today all of the Cabernet Franc plantings are exclusively based on this noble lineage of Bouchet.

The vines at Château Lafleur are planted on top of three distinct soils: To the northwest, the sandy-clay gravels of Lafleur. To the south and east, the clay gravels of Lafleur. At the heart of the vineyard, the gravelly sands of Lafleur. The vineyard is planted with equal parts of Bouchet and Merlot, which undoubtedly plays a major role in the complexity of Château Lafleur. Soil and sub-soil: 3.75 hectares from which 1.4ha of sandy-clay gravel, 1.5ha of clay gravel and 0.95ha of gravelly sand. The vineyard is 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

Hand harvested with double sorting at the vineyard, then double sorting at the cellar. Alcoholic fermentation in stainless steel tanks with soft maceration and moderate tannin extraction. Blending of the reds took place in early winter, and they are ready to be tasted in the following months.

15 months barrel ageing (1/4 new oak, 3/4 eight-month-old barrels). Bottled the second April after harvest.

TASTING NOTES

Floral notes, berries and spice mingle with licorice, cigar box and baking spice. Earthy mineral notes overlay the firm tannins and full body.



WINEMAKERS

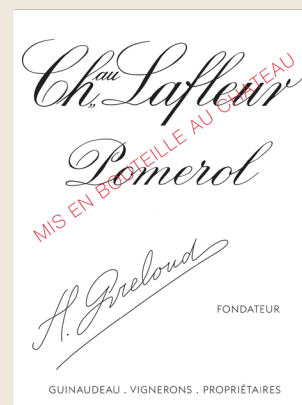
Jacques & Sylvie,
Baptiste & Julie
Guinaudeau

TECHNICAL DATA

Alcohol
12.5%



SOCIÉTÉ CIVILE DU CHÂTEAU LAFLEUR
GUINAUDEAU - VIGNERONS - PROPRIÉTAIRES



100 WINE ADVOCATE
POINTS
April 2022

100 PTS JAMES SUCKLING 2/22
99 PTS DECANTER 5/20
92 PTS VINOUS 2/22



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