

## Fleur de Pédesclaux, Pauillac, 2010

AOC Pauillac (Bordeaux), Red 2010



Blossoming as soon as it is opened. With its richer concentration in merlot, this wine offers a softer, lighter touch with a warm and silky texture. Its fruity aromas are intense, crisp and pleasing on the palate.

### PRESENTATION

Owners : Jacky and Françoise Lorenzetti

Director : Vincent Bache-Gabrielsen

Oenologist : Eric Boissenot

Area : 42 acres

### THE VINTAGE

Weather conditions for the 2010 vintage were exceptionally favorable for making great wine, with temperatures slightly cooler than the last twenty-year average, and, above all, with a 15% drop in rainfall compared to the norm.

Because of a cold winter and spring, budburst occurred slightly late (first fortnight of April). Flowering was also slow, at times causing “coulure” and “millerandage” on certain old Merlot plots.

But a dry, very sunny summer, with cool nights, provided optimal vegetative growth and maturation conditions. In 2010 the amount of sunshine in September and October was comparable to that in a normal month of August – 50 hours more sunshine than usual. Prolonged water stress then allowed the grapes to become rich in aromas and polyphenols, leading to concentrated berry colour, good concentration of tannin and sugar but preservation of acidity and fresh fruit aromas.

### SITUATION

AOC Pauillac

### TERROIR

Garonne gravel on limestone bedrock

### IN THE VINEYARD

All work favorizing a good distribution and aeration of the grapes (disbudding, clipping, thinning out of leaves)

Hand-picked sorting harvest according to the terroir, the vigorous zones and separation between stocks from the heart and the borders of our plots

Harvest in crates, followed by a manual sorting on clusters and then on berries.

### WINEMAKING

Plot by plot vinification

Prefermentary cold maceration

Long vatting period

Punching down and gravitary racks and returns

### MATURATION

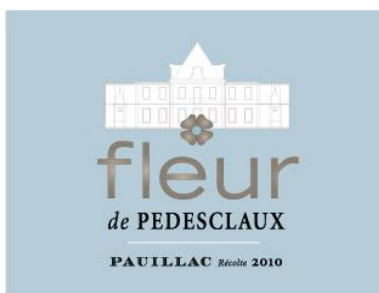
14 in barrels

33% of new barrels

### GRAPES

Merlot : 100%

### SPECIFICATIONS





CHÂTEAU  
**PÉDESCLAUX**  
GRAND CRU CLASSÉ EN 1855  
PAUILLAC



Alcohol level : 13.28 % vol.  
Residual Sugar : 0.3 g/l  
Acidity : 5.5 g/l  
pH: 3.57  
Age of vines: 35 years old  
Yields : 50hL/ha  
Volume production : 469 hL

**TASTING**

Shiny garnet red color. Fleur de Pédesclaux 2010 has a nose of delicate cranberries, Morello cherry and cigar box. Highly supple, the palate presents a silky texture and subtle wood notes. The finish is made of spicy notes slightly powdered.  
Tasted at the Château in October 2012

