

Fleur de Pédesclaux, Pauillac, 2014

AOC Pauillac (Bordeaux), Red 2014

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: 49.7 acres

THE VINTAGE

2014 was a succession of totally different seasons. Mild temperatures and plenty of rain (our weather station registered a rainfall excess of 87%) caused an early beginning of the vegetative cycle. Spring was mild, dry and sunny and therefore we were 15 days ahead of time. We kept these days until the end of the flowering. Due to a pretty cold summer, the veraison was spread until mid-August. An amount of sunshine higher than 20%, the average temperatures higher of 2°C than a normal vintage and less rain : that was September ! Since 1900, it was one of the warmest month! This Indian Summer allowed the berries to get more maturity and concentration, their volume declining up to 10% per week.

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

Gravitary vatting without crushing

Prefermentary cold maceration

Long vatting period

Gravitary racks and returns

MATURATION

16 months in barrels

10% of new barrels

GRAPES

Merlot : 89%, Cabernet-Sauvignon : 6%, Petit verdot : 3%, Cabernet franc : 2%

SPECIFICATIONS

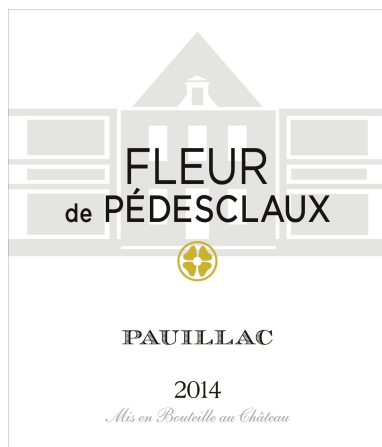
Alcohol level : 13.5 % vol.

Residual Sugar : 0.3 g/l

Acidity : 5.5 g/l

pH: 3.53





Age of vines: 35 ans
Yields : 42 hL/ha
Volume production : 862.5 hL

TASTING

A quite intense plum color. The nose is explosive and shows notes of fruit cake, candied lemon and peach in syrup. The rhubarb appears after aeration. The palate is so delicate and fine with a beautiful freshness and smooth tannins. The salivating finish offers notes of red currant.

Tasted at the Château in April 2015

REVIEWS AND AWARDS

"Quite developed soy-sauce and earth nose. A solid wine with quite a firm core, but it's not very charming at the moment. The harmony on the finish is good though."

• Note: 90/100 - James Suckling, 14/02/2017

Decanter

« A high 89% Merlot in this second wine, as they work increasing the Cabernet Sauvignon in the grand vin. This also has touches of Petit Verdot and Cabernet Franc. Tight fruit structure and lovely integrity of red cherry and cassis fruit, given weight without smothering from 5-10% new oak. »

• Note: 89/100 - Decanter, 01/09/2015

