

Fleur de Pédesclaux, Pauillac, 2013

AOC Pauillac (Bordeaux), Red 2013



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.

THE WINE

Owners : Jacky and Françoise Lorenzetti
Director : Vincent Bache-Gabrielsen
Oenologist : Eric Boissenot
Area: 49.7 acres

THE VINTAGE

What a humid and fresh start of the year! Very constant rainfalls and fresh temperatures involved an unseen delay in the vegetative cycle, the climatic data of the property weather station prove it. The flowering took place for the last two weeks of June in the rain after a homogeneous bud burring. These climatic conditions involved some shatter and shot berries so that the yield is a bit lower. Fortunately, July and August were hot and dry so that we managed to catch up on our delay and to bring the berries to maturity.

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

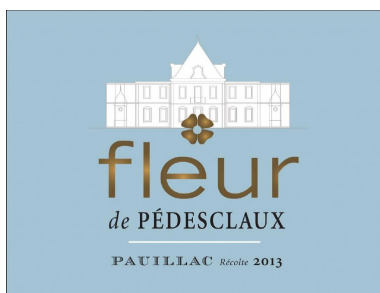
16 months in barrels
33% of new barrels

VARIETALS

Merlot : 75%, Petit verdot : 5%, Cabernet-sauvignon : 20%

SPECIFICATIONS

Alcohol level : 12.55 % vol.
Residual Sugar : 0.2 g/l
Acidity : 5.4 g/l
pH: 3.51
Age of vines: 35 ans
Yields : 33 hL/ha
Volume production : 318.135 hL





TASTING NOTES

Nice ruby color. The nose exhales fresh strawberry and raspberry notes. The palate reveals these red fruits aromas along with slightly spicy notes. The smooth and soft tannins give structure to the cru. It concludes on a long, fresh finish that gives desire to come back. Tasted at the Château in June 2016

