



Chateau La Fleur Fompeyre, Castillon, AOC Côtes de Bordeaux, Red

AOC Côtes de Bordeaux, Bordeaux, France

Chateau la Fleur Fompeyre has a rich history and dates back to the 18th century, but it was only in the mid-1980s when the Myshkin family decided to purchase the property and began producing wine under the Château la Fleur Fompeyre label. The 20-hectare vineyard is located on a hilltop in Castillon-la-Bataille, on gravel and sandy soils. The vineyard produces a range of award-winning wines, using traditional winemaking techniques and prides itself on producing wines with depth, complexity, and elegance.

PRESENTATION

Sourced from 30 year-old vines on top of a hill, grapes benefit from great exposition and cool nights, allowing a slow but uniform maturation to preserve pure fruit aromas and freshness.

TERROIR

Sandy and gravelly soil.

IN THE VINEYARD

30-year-old vines

HARVEST

Harvest at optimum maturity with optical sorting table.

WINEMAKING

Cold pre-fermentation maceration 4 to 6 days for optimal extraction.

Automatic winding + micro oxygenation.

Hot maceration for 2 to 3 weeks depending on tasting.

AGEING

50% 6-8 months french oak stave

50% in tanks of stainless steel

VARIETALS

Merlot 85%, Cabernet 15%

14 % VOL.

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

AGEING POTENTIAL 5 to 10 years

TASTING

Beautiful purple, ruby color.

Fresh blackcurrant and red fruits, a hint of vanilla and spice (pepper).

Round and supple palate, evolving with character on firm and powerful tannins to finish on subtle roasted notes

FOOD PAIRINGS

West Indian duck.





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