

CHÂTEAU LAFLEUR

Pomerol, France



2005

JEAN PIERRE MOUEIX

The illustrious and famed Bordeaux negotiant firm of Jean Pierre Moueix was founded by Jean Pierre Moueix in 1937 and now owns and holds exclusive rights to sell and manage some of the greatest vineyards on the right bank of Bordeaux. Libourne, Bordeaux's great rival city across the Dordogne, has attracted many famous and successful wine firms. Among such firms, Jean Pierre Moueix has become the most recognized worldwide. The properties of Jean Pierre Moueix can be found in the appellations of Pomerol, St. Emilion and Lalande de Pomerol. Each estate is carefully selected by Christian Moueix. The Moueix family and their long-time winemaker, Jean Claude Berrouet, have defined a style of winemaking distinguished by integrity and total devotion to the expression of each individual vineyard.

THE VINEYARD

Chateau Lafleur is located at the crest of the Pomerol plateau directly adjacent to Chateau Petrus and contiguous to Chateaux La Fleur Petrus, Le Gay, Vieux Chateau Certan and Hosanna. The vineyard is 4.5 ha in size or approximately 9 acres "d'unseul tenant". The vineyard, though small, contains a great diversity of soil types: a gravel slope to the north west, a clay-gravel soil toward the south, a gravel-sand soil toward the east and a rich vein of marl toward the center of the vineyard. It is the diversity of soil types that contributes the indescribable complexity to the wines of Lafleur. The vineyard of Lafleur is planted to Merlot (50%) and to Cabernet Franc (50%) one of the highest percentages of this varietal in the appellation. The vines average 30 years in age. Density is on average 5900 vines per hectare.

HARVEST & AGEING

A strict and merciless selection parcel precedes the harvest which is conducted entirely by hand, vine by vine, and often bunch by bunch. A sorting table is used systematically to assure a selection of only the healthiest grapes. Vatting and maceration are conducted according to the needs of the vintage; racking into barrels is immediate following fermentations in a minimum of 50% new oak. The wines are clarified (racked) by hand every three months and remain in barrel for 18 months before bottling.

WINEMAKER'S NOTES

Somewhat of a revelation in a vintage that was obviously difficult in this appellation, Lafleur's 2005 represents the essence of old vines with structured, deep, concentrated flavors. This medium-bodied, dense ruby/purple-colored effort exhibits impressive purity as well as a persistent, long palate offering a kiss of sweet kirsch and licorice.

Appellation: Pomerol

Owner: Jacques & Sylvie Guinaudeau

Acreage: 4.5 ha

Grape Varieties: 50% Merlot & 50% Cabernet Franc

Avg. Production: 1,000 cases



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