



Fleur de Pédesclaux, AOC Pauillac, 2022

AOC Pauillac, Bordeaux, France

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

THE WINE

Owners: Family Lorenzetti

Managing Director: Emmanuel Cruse

Property Director: Vincent Bache-Gabrielsen

Head of culture: Félix Soulagnet

Cellar Master: Audrey Ricordi

Consulting oenologist: Eric Boissenot

Total area: 52 ha

Surface in production : 52 ha

Density of planting : 10 000 feet / ha

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.

HARVEST DATES

Harvest from 12th of September to 27th of October 2021

VARIETALS

Merlot 49%, Cabernet sauvignon 46%, Petit verdot 5%

TASTING

Despite the extreme and warm weather conditions, 2022 surprises us with its balance and freshness. A unique blend of the best qualities from the last three great vintages of Pédesclaux, 2022 combines the energy of 2018, the concentration and freshness of 2019, and the linearity of 2020. An exceptional vintage, 2022 illustrates a rare depth of color, while the concentration and fleshiness of Merlot creates sapidity on the palate. The Petit Verdot imparts a floral touch and a notable tannic finesse, while the Cabernet Franc lends spicy notes and further enhances the depth of the wine. The Cabernet Sauvignon is beautifully integrated, providing a certain dynamism and a strong Pauillac identity to the 2022.

