



Fleur de Pédesclaux, AOC Pauillac, Rouge, 2018

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.

THE WINE

Owners: Family Lorenzetti

Managing Director: Emmanuel Cruse

Property Director: Vincent Bache-Gabrielsen

Head of culture: Cyril Petit

Cellar Master: Jérôme Juhé

Consulting oenologist: Eric Boissenot

Total area: 49 ha

Surface in production : 43,9 ha

Density of planting : 8500 to 10 000 feet / ha

Grape varieties: 56 % Cabernet-Sauvignon, 37 % Merlot, 4 % Petit Verdot, 3% Cabernet Franc

Harvests: 25 September -12 October

THE VINTAGE

IDEALLY LOCATED NEAR THE GIRONDE ESTUARY

The year 2018 has been marked by the mildness of its temperatures and multiple rainy episodes in both winter and spring. These conditions have made it possible to recharge the soils' water reserves but have also generated mildew pressure unlike anything seen before. Thanks to the proximity to the estuary and the impeccable vigilance of our team, the vines of Chateau Pédesclaux have been spared from this disease. The positioning of our land favors good air circulation and reduces the cryptogamic pressure. This is all the more remarkable because, following work initiated in 2012, 50% of our vineyard is now managed according to the principles of organic farming and biodynamics to measure the influence of these practices on the quality and style of our wines.

2018, HOTTEST YEAR SINCE 1900

A rapid and homogeneous flowering

The sweetness of spring allowed a generous bloom, without too much coulure and without millerandage. The dramatic change in weather during July prevented early vegetative growth, due to extremely qualitative water constraints. Sunshine was 20% above normal over the period from July to September, and 50% lower rains gave our vines the ideal conditions to produce large grapes - tiny berries, rich in aromas and flavors with a dense and suave texture. The hydric conditions, very similar to the years 2000 and 2016, is associated with an essential thermal amplitude between sunny days and cool nights. This favored a rare freshness and aromatic complexity and tannins combining power and delicateness.

Optimal harvests from September 25 to October 12

The ideal climatic conditions allowed us to serenely harvest each plot, getting the best from each vine. During vinification, each grape proved to be of great aromatic power. The Cabernets Sauvignons are powerfully coated with a beautiful tannic texture. The Cabernets francs are fresh and subtle. The Merlots are a fleshy and explosive fruit, borne from a freshness bestowed by our clay-limestone subsoils. Finally, the Petits Verdots expresses subtle spicy aromas and

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PAUILLAC

2018

Mis en Bouteille au Château

Pédesclaux - Route de Pédesclaux, 33250 Pauillac
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<http://www.chateau-pedesclaux.com>



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violets.

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.

VINIFICATION

Gravitary vatting without pressing
Prefermentary cold maceration
Long vatting period
Gravitary vinification without pump

VARIETALS

Merlot 80%, Cabernet sauvignon 15%, Petit verdot 5%

TASTING NOTES

Fleur de Pédesclaux 2018 is characterized by a high proportion of Merlot from clay-limestone soils. It has a rich nose of wild blackberries and gariguettes strawberries, supported by spicy notes of cedar, camphor and Sichuan pepper. The palate, delicate and fresh, is supported by soft, velvety tannins. The finish, sapid and decadent, confirms the refined style of our very own Fleur de Pédesclaux.



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, SACHEZ APPRÉCIER ET CONSOMMER AVEC MODÉRATION.



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