



Fleur de Pédesclaux, Pauillac, 2010

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
Director : Vincent Bache-Gabrielsen
Oenologist : Eric Boissenot
Area : 42 ha

THE VINTAGE

Weather conditions for the 2010 vintage were exceptionally favorable for making great wine, with temperatures slightly cooler than the last twenty-year average, and, above all, with a 15% drop in rainfall compared to the norm.

Because of a cold winter and spring, budburst occurred slightly late (first fortnight of April).

Flowering was also slow, at times causing “coulure” and “millerandage” on certain old Merlot plots.

But a dry, very sunny summer, with cool nights, provided optimal vegetative growth and maturation conditions. In 2010 the amount of sunshine in September and October was comparable to that in a normal month of August – 50 hours more sunshine than usual.

Prolonged water stress then allowed the grapes to become rich in aromas and polyphenols, leading to concentrated berry colour, good concentration of tannin and sugar but preservation of acidity and fresh fruit aromas.

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

Plot by plot vinification
Prefermentary cold maceration
Long vatting period
Punching down and gravitary racks and returns

AGEING

14 in barrels
33% of new barrels





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VARIETALS

Merlot 100%

SPECIFICATIONS

Alcohol content: 13.28 ABV

TECHNICAL DATA

Residual Sugar: 0.3 g/l

Acidity (g/l): 5.5 g/l

pH: 3.57

Age of vines: 35 years old years old

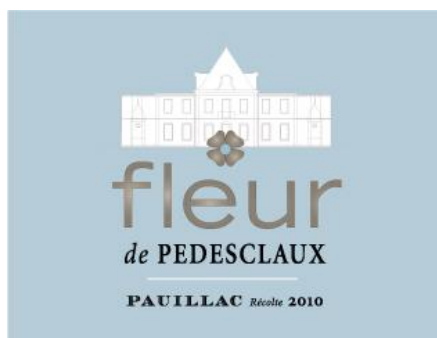
Yield: 50hL/ha hL/ha

Production volume: 469 hL

TASTING NOTES

Shiny garnet red color. Fleur de Pédesclaux 2010 has a nose of delicate cranberries, Morello cherry and cigar box. Highly supple, the palate presents a silky texture and subtle wood notes. The finish is made of spicy notes slightly powdered.

Tasted at the Château in October 2012



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