



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 STORY

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 "coulture" 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

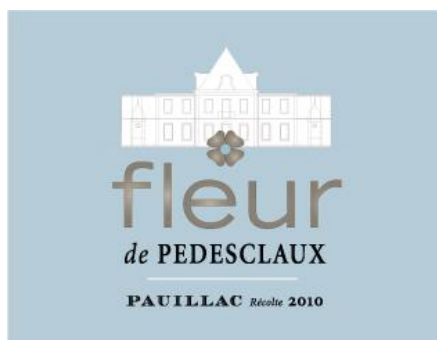
Plot by plot vinification

Prefermentary cold maceration

Long vatting period

Punching down and gravitry racks and returns

AGEING



Type of bottle					item code			Bottle barcode		Case barcode	
Volume (ml)	Unit per case	Unit per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
750											

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AOC Pauillac, Bordeaux, France

14 in barrels
33% of new barrels

VARIETALS
Merlot 100%

SPECIFICATIONS
Alcohol content: 13.28 ABV

TECHNICAL DATA
Production volume: 469 hL
Yield: 50hL/ha hL/ha
Age of vines: 35 years old years old
Residual Sugar: 0.3 g/l
pH: 3.57
Acidity (g/l): 5.5 g/l

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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