



PAUILLAC

Fleur de Pédesclaux, Pauillac, 2012

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

The climate of the vintage 2012 stood out with an alternation between chilliness and mildness, rainfall and dryness. The winter was so cool that the vineyard wept since January ! On the contrary, February was very cold (the temperatures reached -7°C) and stopped this phenomenon. The flowering started with lateness due to the complicated weather conditions and had caused flower abortion. That's why the veraison was heterogeneous and spread over the time but the beautiful days in August and September permitted to get a good maturation.

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 racks and returns

AGEING

16 months in barrels
33% of new barrels

VARIETALS

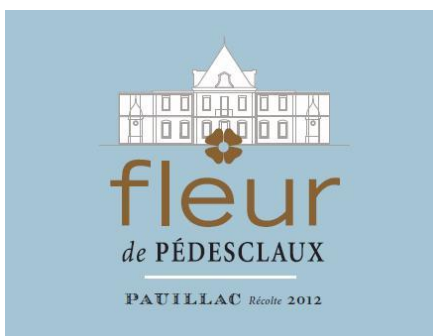
Merlot 100%

TASTING NOTES

Deep garnet color. This wine develops a really fresh nose of ripe fruits. The palate reveals red fruits where oak notes exhale. The round and crunchy on the fruit attack discloses elegant and silky tannins. The finish is long and fresh. An elegant and gourmand wine.
Tasted at the Château in June 2016

SPECIFICATIONS

Alcohol content: 13 % vol.





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TECHNICAL DATA

Residual Sugar (g/l): 0.2 g/l

Acidity (g/l): 5.5 g/l

pH: 3.62

Age of vines: 35 years old ans

Yield: 38hL/ha hL/ha

Production volume: 364.8 hL

REVIEWS AND AWARDS

"It has a supple palate with integrated tannins, it shows red and black fruit with a note of cocoa."

The Wine List - 2015

Terre de Vins

16.5/20

"A dense, garnet color with purple reflects. Superb, complex, spicy (leather, tobacco) and ripe nose (black fruit). The palate is deep, mouth-watering, on a good length with elegance. A delight on thick steak with morels."

Terre de vins

