



Fleur de Pédesclaux, Pauillac, 2014

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

Owners: Jacky and Françoise Lorenzetti
 Managing director : Emmanuel Cruse
 Director: Vincent Bache-Gabrielsen
 Oenologist: Eric Boissenot
 Area: 49.7 ha

THE VINTAGE

2014 was a succession of totally different seasons. Mild temperatures and plenty of rain (our weather station registered a rainfall excess of 87%) caused an early beginning of the vegetative cycle. Spring was mild, dry and sunny and therefore we were 15 days ahead of time. We kept these days until the end of the flowering. Due to a pretty cold summer, the veraison was spread until mid-August. An amount of sunshine higher than 20%, the average temperatures higher of 2°C than a normal vintage and less rain : that was September ! Since 1900, it was one of the warmest month! This Indian Summer allowed the berries to get more maturity and concentration, their volume declining up to 10% per week.

TERROIR

Garonne gravel on limestone bedrock

IN THE VINEYARD

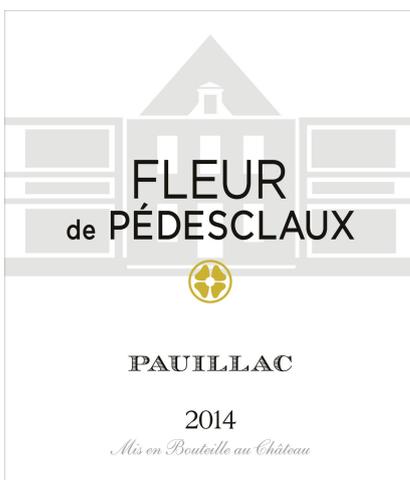
All work favorizing a good distribution and aeration of the grapes (disbudding, clipping, thinning out of leaves
 Hand-picked sorting harvest according to the terroir, the vigorous zones and separation between stocks from the heart and the borders of our plots
 Harvest in crates, followed by a manual sorting on clusters and then on berries.

VINIFICATION

Gravitary vatting without crushing
 Prefermentary cold maceration
 Long vatting period
 Gravitary racks and returns

AGEING

16 months in barrels
 10% of new barrels



Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
	750			

Pédesclaux - Route de Pédesclaux, 33250 Pauillac
 Tel. 05 56 59 22 59 - contact@chateau-pedesclaux.com
<https://www.chateau-pedesclaux.com>



JT0N8E



Fleur de Pédesclaux, Pauillac, 2014

AOC Pauillac, Bordeaux, France

VARIETALS

Merlot 89%, Cabernet sauvignon 6%, Petit verdot 3%,
Cabernet franc 2%

TECHNICAL DATA

Production volume: 862.5 hL
Yield: 42 hL/ha hL/ha
Age of vines: 35 ans years old
Residual Sugar: 0.3 g/l
pH: 3.53
Tartaric acidity: 5.5 g/l

TASTING

A quite intense plum color. The nose is explosive and shows notes of fruit cake, candied lemon and peach in syrup. The rhubarb appears after aeration. The palate is so delicate and fine with a beautiful freshness and smooth tannins. The salivating finish offers notes of red currant.

Tasted at the Château in April 2015

REVIEWS AND AWARDS

Decanter 89/100

"A high 89% Merlot in this second wine, as they work increasing the Cabernet Sauvignon in the grand vin. This also has touches of Petit Verdot and Cabernet Franc. Tight fruit structure and lovely integrity of red cherry and cassis fruit, given weight without smothering from 5-10% new oak."

Decanter, 01/09/2015

JAMES SUCKLING.COM 90/100

"Quite developed soy-sauce and earth nose. A solid wine with quite a firm core, but it's not very charming at the moment. The harmony on the finish is good though."

James Suckling, 14/02/2017

Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
	750			

2/2

Pédesclaux - Route de Pédesclaux, 33250 Pauillac
Tel. 05 56 59 22 59 - contact@chateau-pedesclaux.com
<https://www.chateau-pedesclaux.com>



JT0N8E

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.