

Château La Fleur Grands Landes

Montagne Saint Emilion

A round, supple wine with a good structure, copious black fruit aromas interwinded with slight oak touches and mellow tannins

LOCATION: In the district of Montagne. The Durand family has owned the estate since the 18th century. In 1969, Mr Carrere, Miss Durand's husband took in hands the estate. This former sailor from the Royal Navy gave the estate its current shape. Since 1997, his daughter Isabelle Fort has been running the estate after having taught oenology and viticulture for 10 years.

VINEYARD AREA: 7.7 hectares

SOIL: Clayey slopes

GRAPE VARIETIES: 80 % Merlot, 15% Cabernet franc, 5% Cabernet Sauvignon

Age of the vines: 30/35

HARVESTING: Desbudding, removal of the vine-shoots by hand, leaf-thinning, green harvest. No chemical fertilizer is used, only vegetal compost added moderately depending on the equilibrium soil/vigour. Hand-Picking with a slight over-ripeness to get a better phenolic maturity of the skins and the pips.

WINEMAKING: Sorting out by hand after total destemming on a sorting table. 20% bleeding – Cold Maceration before fermentation during 3 to 4 days. Fermentation is thermoregulated stainless steel vats with daily pumping over and a long 3-week vatting.

AGEING: In vats and in oak barrels for 20% of the harvest

PRODUCTION: about 60 000 bottles per year.

