

Château La Fleur de Jaugue

Saint Emilion Grand Cru

*A full-bodied, ripe and supple wine with tannins beginning to melt.
Pleasant to drink from now or to keep in cellar.
To taste over red meats, game and cheeses.*

LOCATION: Located at the west of St Emilion. The estate was created in 1993 by Mr Georges Bigaud who takes care of his vines as his own garden.

VINEYARD AREA: 4.5 hectares

SOIL: At the south and in the center, a clayey plateau surrounded by deep gravels in the northern and northern-east part.

GRAPE VARIETIES: 80 % Merlot, 20 % Cabernet Franc
Average age of the vines: 50

HARVESTING: Taking out of the vine-shoots twice, 3 to 4 clipping. 1 manual leaf-removal on the east side to favour the maturity. Green harvest. Hand-picking parcel by parcel with sorting of the grapes in the winery.

WINEMAKING: Complete de stemming. Traditional winemaking variety by variety in thermo regulated covered cement vats. Long maceration (3 to 4 weeks).

AGEING: During 18 months in new and one-year oak barrels.

ANNUAL PRODUCTION: 20 000 bottles

MEDALS AND PRESS REVIEW:

Vintage 2011

THE WINE ADVOCATE: 88

