



Château LA FLEUR DE GAY 2013 POMEROL

OVERVIEW

Château La Fleur de Gay is the "sister" property of Château La Croix de Gay. This family property belongs to the RAYNAUD-LEBRETON family whose presence in Pomerol is attested since the 15th century. The wine of Château La Fleur de Gay is a blend of three plots, which gave its name to the château, situated on the high terrace of Pomerol. Although they are slightly different in style, they each remain remarkable in their winemaking abilities: The plot of La Fleur on "La Boutonnière" of pure Pétrus clay, the plot of Gay situated on the thick gravelly hilltop of the Günz, the plot of Groupey adjoining the upper part of Château Trotanoy to the south-east, in the vicinity of Château le Pin, on gravel of the Günz. Each plot expresses its own personality: the strength of Gay, the finesse of Groupey and the spices of LaFleur.

VINEYARD

Soil: Pure clay, Günz gravel with clay subsoil

Surface: 2 hectares

Grape varieties: 90% Merlot / 10% Cabernet Franc

MAKING PROCESS

Hand-picked in crates and sorted in the vat room. Alcoholic fermentation and post-fermentation maceration in thermo-regulated tulip-shaped "truncated cylinder" concrete vats for 3 to 4 weeks. Malolactic fermentation in 100% new barrels. Aged for 18 months in new barrels.

MATCHING FOOD

Serve at 17-18°C with scrambled eggs with truffle shaves, roasted filet of hind with pan-fried Foie Gras, or with grilled cutlets of lamb and pan-fried boletus mushrooms. This wine will be perfect with a good selection of cheeses.

AGEING POTENTIAL

From 10 to 15 years

AWARDS

Robert Parker / Wine Advocate: 87 - 89 | Wine Spectator: 87 - 90 | Jean-marc Quarin: 15 | Neal Martin / Wine Advocate: 87 - 89 | James Suckling: 90



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19