

LA FLEUR PAUILLAC

AOC Pauillac



OWNERS: Members-Cooperators of the Cooperative

Description:

The second wine of La Rose Pauillac, La Fleur Pauillac is a red wine, whose dominant grape variety is Cabernet-Sauvignon, is one of the most concentrated wines of the Médoc. Its blend 50% Cabernet Sauvignon, 50% Merlot. It is meant to be drunk in its youth.

Tasting:

A bold and dense Pauillac representing the perfect synthesis of the Pauillac terroir. A purple color with purple reflections and a fragrant nose, with notes of red fruits and powerful aromas of blackcurrant. In the mouth, we find freshness as well as a nice roundness.

Culture :

DATE OF TRADEMARK DEPOSIT: 1933

VINEYARD AREA: 23 hectares

GEOGRAPHICAL SITUATION: On the edge of the Gironde estuary, enclosed between the 18 classified Grands Crus of the appellation

TYPE OF SOILS: Gravelly deposits, clay subsoil, alluvial deposits

GRAPES: 50.42% cabernet-sauvignon, 42.26% merlot, 6.36% cabernet-franc and 0.96% petit-verdot

GRAFT RACKS: 101-14 / Riparia / R99 etc.

PRUNING TYPE: Double Guyot

SOIL WORK: Mechanical

TREATMENTS: Reasoned phytosanitary products without CMR, without insecticides

PLANTING DENSITY: 8,500 vines / hectare and more

FLOWERING DATE: approximately 01.06 VERSEASON DATE: approximately 10.08

AVERAGE AGE OF THE VINEYARD: 30 years and over

Vinification:

AVERAGE PRODUCTION: 55 hectoliters / hectare

HARVEST: 40% mechanical + 60% manual

TYPE OF VINIFICATION TANKS: Concrete tanks coated with epoxy

DESTEMMING: Total and **SORTING:** Selective

TYPE OF VINIFICATION: Traditional Médoc

VATING TIME: Three weeks minimum

PUMPING OVER: twice the volume of the tank per day

FERMENTATION TEMPERATURES: Maintained between 25 and 27 °

MALO-LACTIC FERMENTATION: Following alcoholic fermentation

FILTRATIONS: On cellulose plates before bottling

STICKING: Gelatin

BOTTLING: At the property

DEGREES: Between 12.5 and 13.5 °

STORAGE: Cooperative Vinification Company

OENOLOGICAL FOLLOW-UP: C.E.I.O.E de Pauillac 33250 (M. COUPEZ)

