

2011 CHATEAU LAFLEUR GRANGENEUVE

POMEROL



THE WINE:

85% Merlot / 15% Cabernet Franc from the Pomerol appellation. The vines average 55 years. The grapes are hand harvested and double sorted followed by maceration of 45 days. The aging is in French oak barriques of 225 liters for 22 months with a combination of 25% new and 75% 2-3 year old barrels.

THE ESTATE:

Chateau Lafleur Grangeneuve sits on a terrace above the Barbanne River less than 1km from the Pomerol appellation. The Estager family has been the owners of this estate for four generations. With a total production of less than 500 cases this is a smaller estate allowing for more traditional winemaking methods. Winemaker Charles Estager employs natural winemaking techniques along with modern technology in the cellar.

TASTING NOTES:

COLOR: Dark, deep garnet-purple.

AROMAS: Black plums and earthy mineral combine with exotic spices.

FLAVORS AND TEXTURE: Black fruits reminiscent of dried cherry and notes of dark chocolate.

FOOD PAIRING: Rack of lamb with rosemary, olive oil and garlic.

~ DRINK NOW THROUGH 2027 ~