

# 2012 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 2012 vintage is emerging as a real “sleeper,” meaning underrated at first but now becoming quite sought after.

### THE ESTATE:

Chateau Lafleur Grangeneuve sits on a terrace above the Barbanne River on the area known to produce some of Pomerol’s best wines. 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 and campfire notes.

**FLAVORS AND TEXTURE:** Black fruits reminiscent of dried cherry and notes of dark chocolate. Luxurious and velvet–like on the palate.

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

~ DRINK NOW THROUGH 2025 ~