

Château Grange-Neuve

La Fleur des Ormes

Pomerol

*Well-balanced and powerful wine with mellow tannins.
Grilled notes on the nose and a good length in mouth*

LOCATION: At the west of the city of Pomerol. In the past a part of the Bourgneuf property, the first parcel was bought at the end of the 19th century by a grandfather. The vineyard was constituted by successive small purchases

VINEYARD AREA: 7 hectares

SOIL: Silicious on the surface on a compact iron pan layer which limits rooting and contributes to the specificity of Pomerol.

GRAPE VARIETIES: 95% Merlot, 5% Cabernet Franc

Age of the vines: 35

HARVESTING: Green harvest. Hand picking at full ripeness.
Total destemming

WINEMAKING: Traditional winemaking with long maceration (one month) in stainless steel vats with a temperature of 28 to 30° and regular pumping over

AGEING: During 12 to 18 months in oak barrels renewed every three years

PRODUCTION : 2,500 cases per year

