

Château La Fleur Poitou

Lussac Saint-Emilion

*A supple, round and silky wine with a good body, beautiful ripe red fruit aromas and mellow tannins
We find in this wine a good expression of the clayey-calcareous soil.
Advised at 18°C in the 3 to 5 coming years
with duck terrine, grilled meats, cooked poultry, rabbit and light cheeses like Brie or Saint Nectaire.*

LOCATION: The estate is located at the north-west of the city of Lussac on one of the best parts of the appellation. The vineyard dates back to the 18th century.

SOIL: Clayey- calcareous

GRAPE VARIETIES: 70% Merlot, 30% Cabernet Franc

The wine comes from younger vines of the property.

Vineyard area: A part of the 17 hectares

HARVESTING: Green harvest, leaf-removals on both sides. Hand picking parcel by parcel at full ripeness with small crates- Sorting out in the vines and at the cellar with a vibrating sorting table.

WINEMAKING: Traditional vinification parcel by parcel in thermoregulated cement vats with a long maceration. The recent extension of the winery enables a very qualitative wine-making.

AGEING: In vats during 18 months. Egg white fining.