PORTOVINO

CHÂTEAU LA FLEUR DE BOÜARD LALANDE-DE-POMEROL 2018

REGION: Bordeaux
GROWING AREA: Lalande-de-Pomerol and Neac
FARMING: HVE level 3 (sustainable, no pesticides)
VINEYARD ALTITUDE: 50 m / 164 ft.
SOILS: 16 hectares with clay-loam topsoil and gravelly subsoil in Neac; 8 hectares on a gravelly mound with some clay in Pomerol. Merlot in Neac is on clay; in Lalande is on gravel and stones
VARIETIES: 85% Merlot, 12% Cabernet Franc, 3% Cabernet Sauvignon
VINE AGE: 25 years
VINE TRAINING: double guyot
HARVEST DATE: mid September
YEASTS: native
FERMENTATION & ÉLEVAGE: pre-fermentation maceration at 8° for 2 days. Increase every day till 25° and then the fermentation starts in inverted cone-shaped tanks. No pumping over. A natural *dèlastage* process starts inside the vats thanks to the gravity which creates a convex movement for 6 hours that helps a soft extraction. This process happens once or twice p/day. Élevage in oak barrels (225 Liters) for 18 months: 50% from Bordeaux Cooper and 50% from Burgundy (François Frère, Tremeaux, Taransaud, Demptos, Darnajou)
SULPHUR: 90 mg/L; 50 mg/L after the fermentation and 40 mg/L before bottling
ALCOHOL: 14.5% ANNUAL PRODUCTION: 10,800 cases