



CLOS CACHET
the finest French wines

CHÂTEAU LA FLEUR-PÉTRUS

2005

01

Provenance:

Pomerol, Bordeaux

02

Grape Variety:

90% Merlot
10% Cabernet Franc

03

Pairing:

Red meat such as beef, venison
and lamb

04

Serving:

Temperature: 16°C



Vineyard Cultivation:

Château La Fleur-Pétrus has been run by the Moueix family since the 1950's and produces a classic wine within the appellation that is always sought-after. Now 18.7 hectares of vineyards after more parcels were purchased on the plateau of Pomerol and Chateau Providence amalgamated allows for the vineyard to continue to grow in the Pomerol region.



Vinification:

Cement and stainless steel, aging in oak barrels for 18-22 month (50% new oak).



Tasting Notes:

Abundant sweet cherry and truffle, new saddle leather and spice box notes are present in this medium to full-bodied, supple-textured, silky Pomerol. It is less concentrated than some of the big boys such as Gazin, Le Gay, L'Evangile and Certan de May, but it is an elegant, finesse style of wine to drink over the next 10-15 years. 92 points, Robert Parker, Wine Advocate.



Soil Type:

Gravel and deep clay on iron-rich subsoil



Method:

Sustainable

Clos Cachet

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Trade Portal

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