



CLOS CACHET
the finest French wines

CHÂTEAU LA FLEUR-PÉTRUS

2009

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:

Even with considerable youthful characteristics, this stunning, open-knit 2009 is quite approachable. This fabled terroir sandwiched between Petrus and Lafleur generally produces one of the more elegantly-styled Pomerols, but in 2009 it offers an extra dimension of flavor intensity as well as more texture and concentration. It reveals a super-seductive perfume of mocha, loamy soil, herbs, black cherries and black currants, truffles and licorice, full body and velvety tannins. The overall impression is one of intensity, power, glycerin and richness as well as undeniable elegance and laser-like focus. This 2009 can be drunk now or cellared for another 25-30 years. 97 points, Robert Parker, WA.



Soil Type:

Gravel and deep clay on iron-rich subsoil



Method:

Sustainable

Clos Cachet

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Trade Portal

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