



CLOS CACHET
the finest French wines

CHÂTEAU LA FLEUR-PÉTRUS

2011

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:

The 2011 La Fleur-Pétrus has a well-defined, what feels like Cabernet Franc-tinged bouquet with black pepper, sous-bois and light tobacco scents percolating through the black fruit. The palate is medium-bodied, simple with fleshy, quite saturated tannins. Cohesive towards the finish with black pepper, clove and truffle, this has fine complexity and reveals more personality and charm with aeration. 92 points, Neal Martin, Vinous.



Soil Type:

Gravel and deep clay on iron-rich subsoil



Method:

Sustainable

Clos Cachet

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Trade Portal

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