



**CLOS CACHET**  
the finest French wines

# CHÂTEAU LA FLEUR-PÉTRUS

## 2012

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 2012 La Fleur Pétrus has a mint-fresh bouquet, vigorous and vivid, with delineated red cherry, raspberry and cassis fruit under which is a strata of wet limestone. The palate is medium-bodied with fine tannin. This is a more understated Pomerol but there is real nuance here, black truffle and leather tinging the introspective black fruit. Yet behind that is harmony and finesse, notwithstanding impressive length and sustain. 96 points, Neal Martin, 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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