

# CHÂTEAU LAFLEUR **Pomerol** 2006

**Provenance:** 

Pomerol, Bordeaux

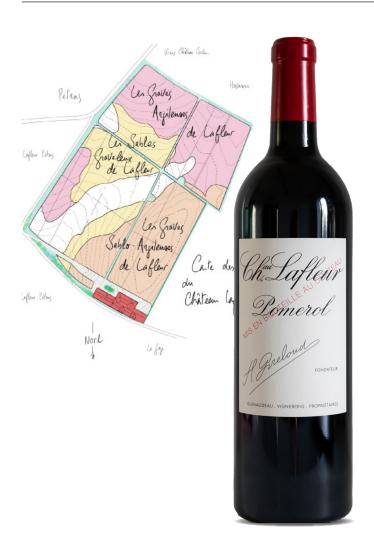
**Grape Variety:** 

61% Bouchet, 39% Merlot

Classic meat dishes such as beef and lamb, or rich fish courses of tuna, mushrooms, and pasta

**Serving:** 

Temperature: 15.5°C





#### **Vineyard Cultivation:**

Founded by Henri Greloud in 1872, Château Lafleur derives each year from the same small parcel simply called "Lafleur" on the plateau of Pomerol. Château Lafleur is a rare and mythical wine, presenting power and finesse. The grapes are harvested manually with double sorting at the vineyard, then double sorting at the cellar.



## Vinification:

Alcoholic fermentation in stainless steel tanks with soft maceration and moderate tannin extraction.15 months barrel ageing (25% new oak, 75% 8 months old barrels). Bottled the second April after harvest.







#### **Tasting Notes:**

One of the vintate's most brilliant wines, this blend of 61% Merlot and 39% Cabernet Franc is neither as dense nor complete as the 2008, but it is structured, closed, and austere (as are many 2006s at present). It reveals a plum/purple color along with a beautifully sweet nose of black and red fruits intermixed with incense as well as a steely/iron-like smell. More open on the palate than the 2008, with more obvious spice and earthy undertones, this powerful Lafleur should be drinkable in 5-7 years, and will last for three decades. 95 points, Robert Parker WA.



### Soil Type:

Sandy-clay gravels in the Northwest, Clay gravels in the Southeast and Gravelly sands in the heart of the vineyard.



#### Method:

Sustainable

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