



CLOS CACHET
the finest French wines

CHÂTEAU LAFLEUR

Pomerol

2006

01

Provenance:

Pomerol, Bordeaux

02

Grape Variety:

61% Bouchet, 39% Merlot

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Pairing:

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

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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 vintage’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

Clos Cachet

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Trade Portal

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