

# SOCIÉTÉ CIVILE DU CHATEAU LAFLEUR Les Perrières 2020

Bordeaux Supérieur, Bordeaux

**Provenance:** 

Ces Perrières

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La Marjon Rouge

es Cheminées

Ce Platean

es Poulains

**Grape Variety:** 

71% Bouchet, 29% Merlot

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Classic meat dishes such as beef

and lamb, or rich fish courses of tuna, mushrooms, and pasta

**Serving:** Temperature: 15.5°C

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## **Vineyard Cultivation:**

Founded in 2018 by Julie and Baptiste Guinaudeau, Les Perrières is a novel interpretation of the unique Bouchet de Lafleur, translated through the great limestone terroir of the Fronsac region. Les Perrières derives from four adjacent parcels on the plateau of Meyney. Manual harvest is performed with double sorting at the vineyard and a third sorting at the cellar.



# Vinification:

Vinification is done in stainless steel and concrete tanks with soft maceration and moderate tannin extraction. 15 months barrel ageing with one third new oak and two thirds of one year old barrels. Bottled the second April after harvest.





# **Tasting Notes:**

It has an exceptionally pure bouquet of intense black berry and blueberry fruit, crushed stone and touches of Japanese nori. The medium-bodied palate is structured, tensile and very saline, with taut tannins and that limestone-driven pixelation clearly apparent on the finish. Vibrant, almost steely. - Neal Martin 92-94 points.



#### **Soil Type:**

Fossil-spotted soil with shallow light clay on top of a large limestone rock.



# Method:

Sustainable

## **Clos Cachet**

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## **Trade Portal**

www.closcachet.com.au Instagram: @closcachet

