



Les Lolo



KERRY WINES

Château Lafleur

It is our great great grand-father Henri Greloud who buys this 4.5 hectares vineyard bloc at the hamlet of Lafleur on Pomerol's plateau in 1872. After renewing the vineyard and constructing the house and cellars, he baptizes this new *cru* using the historical name of the plot: Château Lafleur. A brilliant, prophetic-like idea, Henri had doubtlessly imagined the wines that would emerge here one day. In this almost perfect square of a "garden-vineyard" many a great millésimes were born, such as 1947 and 1982. In 1985 Sylvie and I take the reins of this mythical *cru*. In 2002 we become the sole proprietor of Château Lafleur, after acquiring it from our cousins, together with our three children: Baptiste, Clara and Noémie.

To better understand the complexity of the wines crafted at Château Lafleur, one must first understand its vineyard. The vines at Château Lafleur are planted on top of three distinct soils: To the northwest, the sandy-clay gravels of Lafleur. To the south and east, the clay gravels of Lafleur. At the heart of the vineyard, the gravelly sands of Lafleur. This very rare association of soils allows us to explain in part the singularity of Château Lafleur.

Next, the unique ensemble of grape varieties must be evoked, having the vineyard planted with equal parts of Bouchet and Merlot, which undoubtedly plays a major role in the complexity of Château Lafleur. The priceless genetic heritage of the vineyard at Lafleur, above all our old vine Bouchet, should be duly noted.

Finally, we should pay tribute to the women and men who take part in the making of the wines of Société Civile du Château Lafleur. Baptiste and Julie joined us at the beginning of the new millennium, both carrying the same passion for subtleties, precision and finesse, which has always been our signature. With the passing of the years our little team has grown bigger and younger, today consisting of fifteen persons who employ all of their enthusiasm in the service of the different vineyards of Société Civile du Château Lafleur. We hold a unique and rare position in the Bordeaux landscape. Above all we are *vignerons*, present throughout the year in our vineyards and cellars, our goal is to understand and work with nature and climate as best as we can. Château Lafleur, based on the three pillars mentioned above, is a rare wine, bringing together in harmony both power and finesse.



Château Lafleur 2020 :

46% de Bouchets vendangés le 18 septembre,
54% de Merlots vendangés les 4 et 10 septembre.



Technical sheet :

Soil and sub-soil: 3.75 hectares from which 1.35ha of sandy-clay gravel, 1.45ha of clay gravel and 0.95ha of gravelly sand. Vineyard under sustainable viticulture. Manual harvest with double sorting at the vineyard, then double sorting at the cellar. Alcoholic fermentation in stainless steel tanks with soft maceration and moderate tannin extraction. 15 months barrel aging (one quarter new oak, three quarters 8 months old barrels). Bottled the second April after harvest *Grand Cru* type bottles, dark green color. Red tin capsule sealed by the PROOF TAG authentication system (for all bottles starting the 2005 vintage and bottles of older vintages leaving our cellars after January 1st 2007). Stamped and sealed wooden cases of 12 half-bottles, 1,3 or 6 bottles, 1 or 3 magnums, 1 double-magnum and 1 Impériale. Production 9,000 to 13,000 bottles per year. Appellation Pomerol