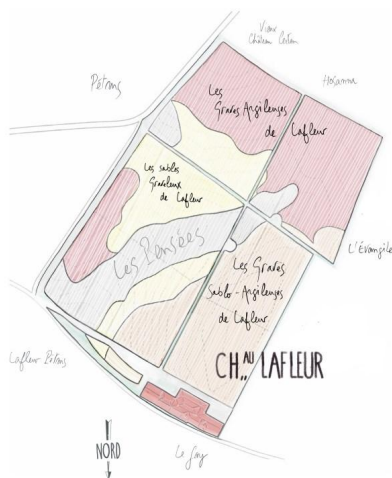
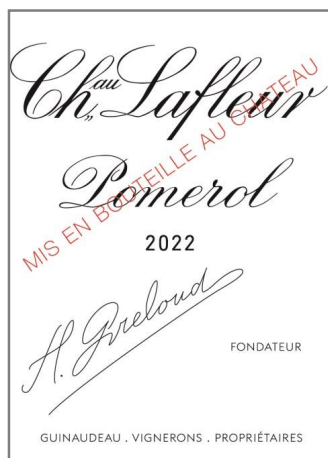




Château Lafleur



It is my great great grand-father Henri Greloud who buys this 4.5 hectare 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 purchasing it with our three children: Baptiste, Clara and Noémie.

The complexity of the wines crafted at Château Lafleur originates from the unique character of this 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.

The unique ensemble of grape varieties must also be evoked, having the vineyard planted with equal parts of both Bouchet and Merlot. The genetic heritage plays undoubtedly a major role in the complexity of Château Lafleur.

Finally, we should pay tribute to the women and men who labour with enthusiasm and precision all of our vineyards. 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 more than twenty persons who employ all 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 vigneron, 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. The result is a rare wine, bringing together in harmony both power and finesse.

Technical sheet

Château Lafleur: 3.75 ha from which 1.35ha of sandy-clay gravel, 1.45 ha of clay gravel and 0.95 ha 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 9 months old barrels / Bottled the second April after harvest / Red tin capsule sealed with the PROOFTAG authentication system (for all bottles beginning 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 / Average production 13 000 bottles per year / AOC Pomerol