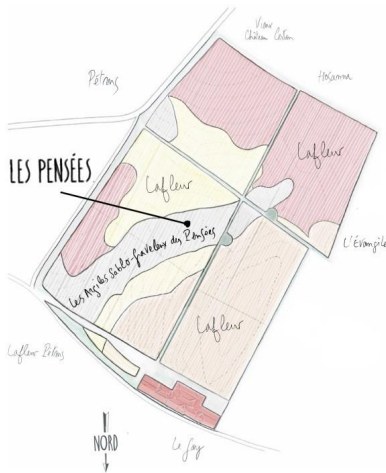
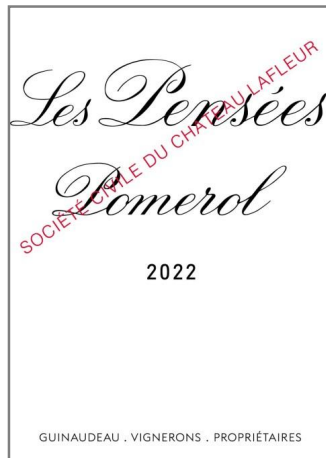




## Les Pensées



Sylvie and I created Les Pensées de Lafleur in 1987, just two years after taking the reins at the vineyard of Lafleur. Our objective was to assure great quality on a regular basis for our grand vin Château Lafleur. Up until the 2000 vintage our grape selection was mostly based on the age of the vines. And so, from 1988 to 1999 Les Pensées de Lafleur is largely composed of the fruit of young vines harvested during the first passage at Lafleur. Beginning with the 2000 vintage, our philosophy behind the selection for Les Pensées de Lafleur evolves quickly, to rely almost exclusively on the nature of our different soils. With the help of Baptiste and Julie we gradually manage to delimit the boundaries of Les Pensées de Lafleur. Vintage after vintage we refine the borders of this new Cru, wedged in the heart of the vineyard of Lafleur. Starting its life as a second wine, Les Pensées de Lafleur embarks on a thirty-year voyage, finally to become a Cru in its own right, henceforth named Les Pensées. Today Les Pensées is a member in the small circle of the great wines of Pomerol's plateau. To mark this important transformation, we redesigned the label of Les Pensées, while keeping the iconic graphic style of Château Lafleur.

### The Cru of Les Pensées

Les Pensées is produced on a distinctive terroir among the different soils that compose Lafleur's vineyard. Situated along an east-west diagonal, Les Pensées covers bits and pieces of the historically defined parcels of our vineyard. This Cru amounts to almost 0.7 hectare on top of a soil composed of clay, sand and some gravel. Geological history and the layout of this Cru are the sources of its soil's formation, resulting in a terroir much different from the surrounding Lafleur parcels: more clay, less gravel, richer and deeper, and more typical to the soils of Pomerol.

An initiation into the world of Lafleur, Les Pensées brings together finesse and complexity. This "Cru apart" reveals a different expression of the vineyard of Lafleur, translated through the great clay terroir of Pomerol instead of Lafleur's signature gravel soils. The tiny size of this Cru makes it a very rare wine, and quite difficult to acquire.

### Technical sheet

Les Pensées: 0.7 ha of sandy-gravelly clay / 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 / 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 4 000 bottles per year / AOC Pomerol