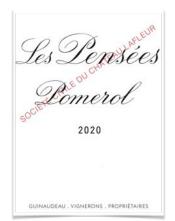


Carte des sols des Pensées





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 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 grape 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 size and 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 years voyage, finally to become a *cru* in its own right, henceforth named Les Pensées.

Today Les Pensées is a member in the exclusive 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 vineyard 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. In most years, we harvest these 4000 vines of Merlot and Bouchet a few days after the parcels destined for Château Lafleur.

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 mighty gravel.

The tiny size of this *cru* makes it a very rare wine, and quite difficult to acquire.

Les Pensées 2020 :

29% de Bouchets vendangés le 18 septembre, 71% de Merlots vendangés le 12 septembre.

Technical sheet :

Soil and sub-soil: 0.7 hectare 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 8 months old barrels). Bottled the second April after harvest. *Grand Cru* type bottles, dark green color, 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*. Production 2,500 to 3,500 bottles per year. Appellation Pomerol