

## CHATEAU LA FLEUR DU MAYNE

## POMEROL

In Pomerol, Merlot is king! Local clay soils in this appellation enable the wines to express themselves like nowhere else. On the palate, this Pomerol combine finesse and intensity, with fleshiness and depth. These soft, fleshy textures and velvety tannin hide much of the power of the wine. Pomerol wines develop with age showing bouquets of rare complexity and finesse.

Owner: Sophie Laporte Baris



85% Merlot  
15% Cabernet-Sauvignon



62.6°F  
17°C



10-15 years



35 years  
old



Sustainable



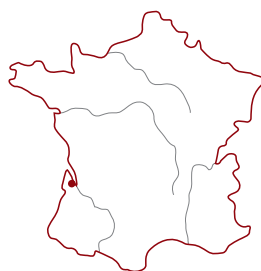
45 hl/ha



## TERROIR

**VINEYARD** : 3 ha, 7000 vines/ha

**SOIL** : Clay



## WINEMAKING

**HARVEST**: Mechanical harvest.

**VINIFICATION**: The grapes are fermented in cement vats using methods which conserve the typical characteristics of the terroir and yield round, fruity wines with silky tannins.

## TASTING NOTES



Deep rubis colour.



Redcurrant, bilberry and touch of violet which is typical of its terroir



Round and delicate crunchy palate. Harmonious enveloped tannins

## FOOD PAIRING

Beef tenderloin

Roasted poultry

Cheese