

MAISONS MARQUES & DOMAINES

CHATEAU

Lafleur-Gazin



Château Lafleur Gazin

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Pomerol, France
Vintage: 2015

Overview

Situated on the northern edge of the plateau of Pomerol, nestled between Château Gazin and Château La Fleur-Pétrus, this wine has been produced by Ets. Jean-Pierre Moueix since 1976 for the Borderie family, owners since 1930.

The Merlot vines (averaging 30 years of age), are planted on gravel and clay. The Cabernet Franc is planted on silt soils, which encourage a nuanced and full expression of this varietal's character. The vineyard management and vinification are carried out traditionally and with great care, producing a plump, supple, fleshy wine with ripe fruit and silky tannins.

Winemaking

In thermo-regulated concrete & stainless-steel vats. Gentle & controlled maceration & extraction.

Tasting Notes

Eminently approachable, even in its youth, Lafleur-Gazin is a delightful expression of the lighter style of Pomerol wines.

Harvest Notes

The winter of 2014-2015 was quite cool and rainy. The spring, mild and dry, allowed for a quick and even flowering. The first part of the summer was marked by a very hot and dry period, followed by a slight drop in temperatures and a few welcome showers. The heat returned at the end of August and in early September, assuring the quality of the vintage.

The weather conditions of the 2015 vintage — heat and drought — led to an early halt to vine growth. After veraison, the juice of the berries concentrated rapidly, the acidity receding with the decline of malic acid during the very hot periods. By the first days of September, the grapes had reached an excellent level of technological maturity.

The summer, marked by high temperatures, announced a sun-soaked vintage similar to 1990 or 2003, but the month of September, cooler and with a little rainfall, allowed for an ideal phenological maturation.

TECHNICAL INFORMATION

Varietals: 85% Merlot, 15% Cabernet Franc
Soil Composition: 2/3 gravel, 1/3 sand
Average Vine Age: 30 years
Aging: 16-18 months in French oak barrels (30-40% new)