

# MAISONS MARQUES & DOMAINES

CHATEAU

*Lafleur-Gazin*



Château Lafleur Gazin

## Château Lafleur Gazin

Pomerol, France  
Vintage: 2017

V 93 JS 93

### 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 thermoregulated concrete and stainless steel vats. Gentle and controlled maceration and 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 2016-2017 was dry and sunny. The spring was the third warmest since 1900, with the notable exception of a few cold nights the 27th and 28th of April which resulted in frost damage to certain low-lying terroirs.

The vineyard of Château Lafleur-Gazin, largely spared from the frost thanks to its location on the plateau of Pomerol and to the valiant anti-frost efforts carried out by the Jean-Pierre Moueix teams, bore generous yields. We increased the number of interventions in the vineyard (bud-thinning, removing the third cluster, crop-thinning and leaf plucking on both sides of the vines) in order to reduce yields, improve air-flow between clusters and achieve even maturity. These operations were carried out based on the characteristics of each parcel or individual plot within a parcel.

The summer was marked by persistent dry conditions (annual rainfall was 30% lower than average) and a few heat waves. The clay and gravel based soils of Château Lafleur-Gazin provided a steady water supply to the vines throughout the drought.

Welcome rain in early September rounded out the maturation of the grapes and confirmed the good quality of the vintage. Upon tasting, the berries were gorged with sugar yet fresh at the same time, with intense aromas of small black and blue fruit; the thick skins were rich in soft tannins. Harvest took place from September 12th to 20th.

### TECHNICAL INFORMATION

Varietals: 100% Merlot

Acres: 21 acres

Soil Composition: Gravel, clay and silt

Average Vine Age: 30 years

Aging: 16-18 months in French oak barrels (30-40% new)