

MAISONS MARQUES & DOMAINES

CHATEAU

Lafleur-Gazin



Château Lafleur Gazin

Château Lafleur Gazin

Pomerol, France
Vintage: 2020

JD	94	VP	94	WS	92	WA	92	TWI	92
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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.

The vineyard (averaging 30 years of age), is planted on soils varying from gravel to clay to silt, allowing for a very elegant expression of Merlot. 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.

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

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 2019-2020 was the warmest in France since the beginning of the 20th century. It followed a very wet fall that replenished soil water reserves. January and February 2020 were exceptionally warm and dry, bringing on an early budbreak (from March 22nd). Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early, from May 12th to the 22nd. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer allowed us to rectify the irregularities of the budbreak and even out the yields. Summer was exceptionally hot and dry with virtually no rainfall in July. We adjusted our farming methods accordingly. The deep gravel and clay soils allowed the vines to draw on the water reserves accumulated over winter and thus not suffer from the drought conditions. Veraison took place from July 14th to 29th. Welcome rain in mid-August ensured the grapes were able to reach full maturity. From the end of August, cool nights allowed the accumulation of sugar and anthocyanines in the berries to resume while preventing the deterioration of acids. The weather in September allowed for a serene harvest from the 14th to the 21st.

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)