



CHATEAU
LA FLEUR-PÉTRUS

Château La Fleur-Pétrus 2014

Pomerol, France

ESTATE

Over the last 15 years La Fleur-Pétrus has become one of the most fascinating and, from a quality standpoint, extraordinary stories in Bordeaux. A wine borne of a great historic terroir, that through nurture and creativity has become something greater than perhaps could have been imagined, and a bright shining light of Pomerol. Named for its position between Château Petrus and Château La Fleur, Château La Fleur-Pétrus dates to the 18th century and with a long reputation for producing great wines. In 1950 Château La Fleur-Pétrus became Jean-Pierre Moueix' first vineyard purchase. His son Christian has overseen the re-ascension of this estate to the top of Pomerol's hierarchy, through his incredibly meticulous vineyard care and delicate precision in the cellar, and the addition of two parcels, in 2005 and 2012.

WINE

From a wine of utter charm, La Fleur-Pétrus has through the developments of the last 20 years become a wine of profound depth and complexity, all the while retaining its irresistible, seductive edge. You could even call it the archetype of Pomerol. Today the estate is composed 90% of Merlot with an average vine age of 30 years and 10% of Cabernet Franc with an average vine age of 50 years. Christian Moueix' obsessive work in the vineyard focuses on sap flow and the treatment of each vine individually. In the cellar, vinifications are extremely precise but quite traditional.

VINEYARD

LFP 1, the original block, is made up of large gravelly soil with an iron-rich underlayer, drained by its northerly slope. The great elegance of the wine is what made LFP's quality reputation, and gave it the distinction as Pomerol's seductress, if you will. LFP 2 sits in the center of Pomerol and is made up of gravelly clay, which along with the greater warmth the particular block receives, results in a wine of tremendous suppleness and dark fruit character. LFP 3, the southern plot, has a remarkably fine, deep gravelly soil, with natural drainage toward the south, and produces a velvety, dense and structured wine.

WINEMAKING

In the cellar, vinifications are extremely precise but traditional: vinification in concrete and stainless steel, aging in oak barriques for 18-22 months (50% new) with great care to limit oxidation.

VINTAGE

Despite a variable Spring, a glorious Indian summer ensured the quality of the vintage. Christian Moueix was forced to do a lot of vineyard work during the vine maturation period, when due to the humidity vegetation was vigorous. An advantage that La Fleur-Pétrus enjoyed in 2014 is that its gravelly soils allowed for fast-draining of the summer rains. La Fleur-Pétrus beautifully handles years like 2014 (and 2012, 2008, 2004 and 2001) where some rain or colder weather enters the picture in spring and summer months.



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JAMES SUCKLING

"A wine evincing true enlightenment. It's floral on the nose and also shows blackberries, stones, minerals and cedar. Full-bodied, yet its so fine-grained and tight. So, so long. It builds like a waterfall on the finish. The tannins are powerful yet superbly integrated and harmonious. Needs four to five years in bottle."