

Les Fleurs du Lac

BORDEAUX

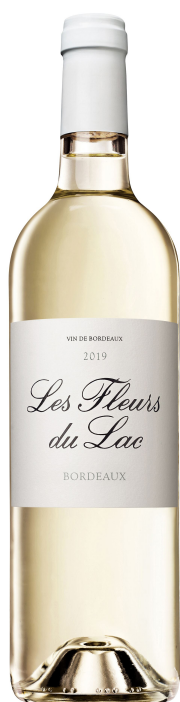
2019

TERROIR

Covering an area of 11 hectares located in the communes of Cussac Fort Médoc and Saint-Laurent de Médoc, this vineyard of white vines is located on two distinct soils of gravelly sand and limestone clays. The blend is oriented to produce a wine elegant and delicate, well proportioned body without excessive acidity.

THE VINTAGE

2019, like 2018, will be remembered as a vintage of contrasts. The wet, cold spring was followed by a dry, hot summer and record sunshine ! These weather conditions brought lower weight and great concentration in the grapes but to the detriment of quantity. The yield at a little under 25 hl/ha was the smallest crop ever recorded on the property. The harvest days were very sunny but the nights remained cool. Once again our unique terroirs were able to maintain the great freshness necessary in the making of our Arums de Lagrange.



Blend	75% Sauvignon Blanc 19% Sauvignon Gris 6% Sémillon
Planting Density	From 6 700 to 8 700 vines / hectare
Harvest	From September 3, 2019 to September 17, 2019 Manual harvest in the cool morning, manual sorting
Vinification	Gentle extraction by pressing in bunches Settling 12 hours after cold Fermentation in 225 L barrels No malolactic fermentation Parcel and intra-plot selection Selection of batch conducted according to the varietal, age of vines, terroir and grapes maturity.
Average age of the vine	10 years
Barrel Ageing	Aged 6 months in barrels with 50% new barrels Final blend before bottling
Tasting Window	2020 - 2025

TASTING NOTE

A pale colour with golden highlights. The nose is intense : notes of exotic fruits, white peach, citrus fruits. The attack is fresh and ample. The ageing in barrels is completely integrated with elegant aromas like brioche. A very pleasant and perfectly balanced wine, to be enjoyed in its youth.

