

# Les Fleurs du Lac

BORDEAUX

2020

## 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

2020, a unique year in so many ways, will forever remain in our memories. Our work routines were upset by the pandemic and our capacity to adapt to the situation, and stay on track, was essential both for the property and the staff. As in 2019, we had record annual rainfall. The mild winter provoked an early budburst. The flowering was ten days early and took place in excellent conditions. The dry summer season and the high temperatures allowed the grapes to develop more rapidly. This advance continued right through to the harvest, of which cool nights allowed to maintain a freshness necessary in the making of our white wines.



<b>Blend</b>	84% Sauvignon Blanc 7% Sauvignon Gris 9% Sémillon
<b>Planting Density</b>	From 6 700 to 8 700 vines / hectare
<b>Harvest</b>	From the 31st of August to the 9th of September 2020 Manual harvest in the cool morning, manual sorting
<b>Vinification</b>	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.
<b>Barrel Ageing</b>	Aged 6 months in barrels with 50% new barrels Final blend before bottling

## TASTING NOTE

Intense fruity aromas of lemon, mango and passionfruit, brought by the Sauvignon Blancs and Sauvignon Gris that make up 91 % of the blend. The 9% of Sémillons bring a wonderful harmony to the mid-palate. A wine for immediate pleasure, to be enjoyed today and over the next 5 years.

