

Les Fleurs du Lac

BORDEAUX

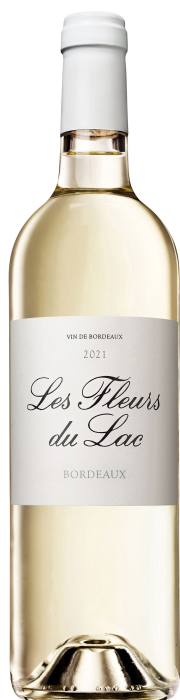
2021

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

The total rainfall of recorded in 2021 was lower than the average of the past 25 years. It is interesting to note that temperatures remained cool throughout the growth cycle, a vital element for maintaining balance in the wines. The preparatory vine care during June and July allowed the grapes to reap full benefit from the sun's rays. The first baskets of Sauvignons Blancs were picked on 8th September and the harvest end on 24th September with the Semillons. We have taken the time and harvested only in the morning when the temperatures are still fresh, to preserve the aromatic potential of the grapes. The weather conditions of the vintage have been extremely positive for the elaboration of a great white wine. Provided with a remarkable freshness, this wine shows a beautiful aromatic complexity, dominated by the Sauvignons.



Blend	80% Sauvignon Blanc 20% Sauvignon Gris
Planting Density	From 6 700 to 8 700 vines / hectare
Harvest	From the 8th September to the 24th September 2021 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.
Barrel Ageing	Aged 6 months in barrels with 50% new barrels Final blend before bottling
Tasting Window	2022 - 2027

TASTING NOTE

There is a family likeness to Les Arums in the aromas of this wine ; notes of lemon, orange and grapefruit are highlighted with some tropical fruit here. The attack remains fresh and fleshy with pineapple flavours following through to the persistent finish. A crisp, refreshing vintage to be enjoyed in its youth.

