



CHÂTEAU LA FLEUR PENIN

AOC SAINT EMILION GRAND CRU

Nobleness of a Grand Cru

Soil: Sandy-clayey soils located at the foot of the hills

Grape varieties: Blend of 80 %, Cabernet Franc 20%

- Age of the vines, 35 to 70 years old
- Density 6000 vines/ha

Production: 14 000 bottles

Winemaking

- Selective grape sorting
- Fermentation in thermo regulated stainless steel vats
- Vatting period of 25 days
- Delicate extraction

Aging

- Traditional, in oak barrels for 12 months.
A third of the production in 500 L barrels (to keep fruitiness by limiting the oxygen exchanges), the rest of the wine will age in traditional Bordeaux barrels of 225 L.
- Wine is kept on fine lees throughout the aging process.

Tasting

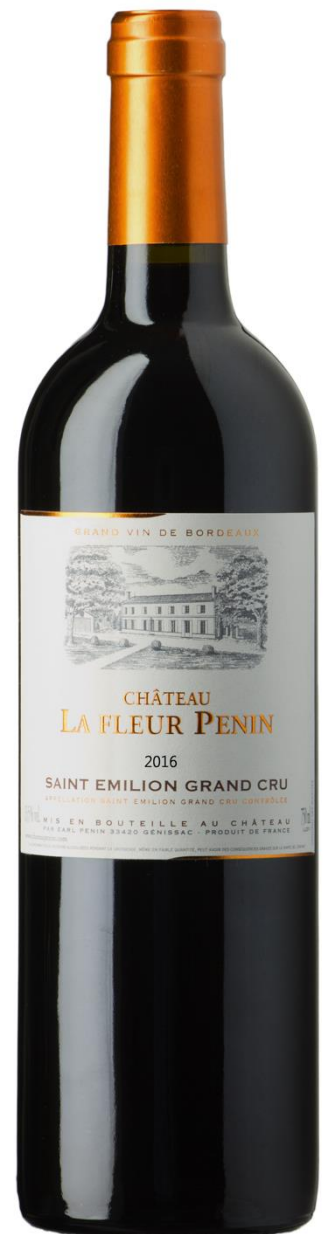
- **Appearance:** deep garnet red
- **Nose:** beautiful blend of vanilla aroma from the oak barrels and rich ripe red fruits
- **Mouth:** smooth attack, it develops into a more powerful, elegant taste with a long finish.

Service: 18 °C

Drinking window: it can be consumed young (3 to 4 years) but also has great ageing potential (10 to 20 years).

Food & wine pairing

- **Ideal:** Juicy meats, boar steak, prime beef ribs, shoulder of lamb...
- **Harmonious:** fish cooked in red wine such as Bordeaux style lamprey or anglerfish.
- **Surprising:** Fine dry cheeses



« All in fineness and elegance »

**Alcohol abuse is dangerous for health*

**Blend may change depending on the vintage*