

La Fleur du Barril

AOP Montagne Saint-Emilion

THE FRESHNESS

A round and balanced wine that reveals notes of red fruit. Aromas of franks, coated and flattering tannins, good length. This wine has been developed for immediate pleasure.

Soil: *Clay, sand and gravel combination*

Grape Varieties: *90% Merlot and 10% Cabernet Sauvignon*

Area: *4 hectares*

Age of the vineyard: *15-20 years old*

Density of plantation: *5500 feet/hectares*

Harvest : *hand picking and sorting tables*

Vinification: *20 days of fermentation in thermo regulated concrete tanks.*

Ageing: *in concrete tanks, a small part is aged in barrels*

Production: *bottling in May, June Between 8000 and 14 000 bottles depending on the harvest.*

Ageing potential : *5 to 10 years, ready to drink after 2 years in bottle*

Tasting: *Expressive, this wine reveals aromas of spices and menthol. The flexibility and balance of his structure enable it to drink today.*



Vintage 2012

FAMILLE HENRI GARDE



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