

Vignobles Pueyo



La Fleur Garderose Bordeaux Rouge



At a Glance:

- **Appellation:** AOC Bordeaux
- **Encépagement:** Merlot (60%), Cabernet Franc (40%)
- **Average Annual Production:** 10,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 4-4.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** 16 hectares of vineyards, divided between two sites: one outside of St.-Émilion in Juillac/Sainte Radegonde and the other in Lugon near Fronsac
- **Soil Types and Compositions:** A mixture of clay, gravel, and limestone
- **Vine Age, Training, and Density:** Planted in Guyot at 5,000 vines/ha, average age is 45 years.
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, from late September to early October

In The Cellar:

- **Fermentation:** Following total destemming and a weeklong cold maceration, wine ferments spontaneously in concrete and stainless-steel tanks for 3-4 weeks.
- **Pressing:** Vertical cage press
- **Time on Lees:** 12-18 months
- **Malolactic Fermentation:** Spontaneous, in concrete and stainless-steel tanks
- **Élevage:** 12-18 months in barriques, 25-30% new.
- **Press Wine:** Blended during fermentation
- **Fining and Filtration:** Unfined and unfiltered in nearly all vintages.
- **Sulfur:** Extremely limited, applied only at bottling, c. 30 mg/l total, c. 25 mg/l free.

In The Glass:

This Bordeaux rouge is much more structured than the Telus Vinea, showing a firm mineral backbone and much greater length on the palate. Fresh, honest, and complex, it is reminiscent of a serious Chinon, with warm earthy fruit on the nose, but a great deal of fresh fruit on the palate.