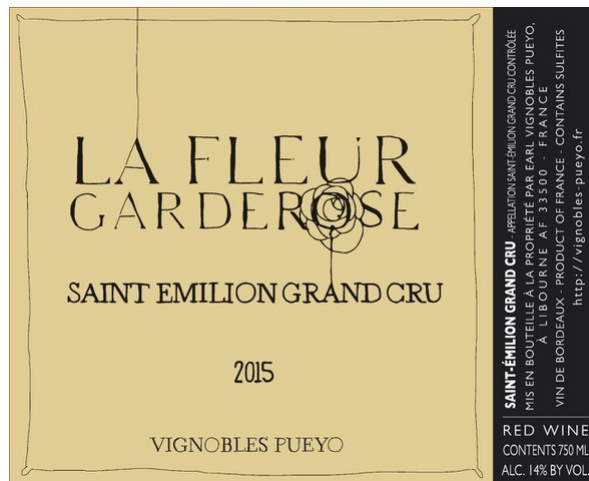


# Vignobles Pueyo



## La Fleur Garderose Saint Émilion Grand Cru



### At a Glance:

- **Appellation:** AOC Saint Émilion Grand Cru
- **Encépagement:** Merlot (70%), Cabernet Franc (30%)
- **Average Annual Production:** 10,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 3.5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** A selection of the most promising casks from parcels in the Graves section of Saint Émilion near Libourne and the commune of Figeac.
- **Soil Types and Compositions:** Gravel
- **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:** 18 months in demi-muids, foudres, and terra cotta amphorae.
- **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 wine is quite pure and fresh with little to no influence from the wood; there is an admirable purity to it in vintages like 2014. It is young and structured with a brisk acidity and firm tannins, and is perhaps a bit wound-up. It could benefit from a quick decanting or, even better, a bit of time in bottle.