

Le lion

de

LA FLEUR
de BOÜARD



Le lion

Technical sheet

2014



ESTATE AREA 25 hectares

SOILS 17 hectares of clay soil with a gravelly subsoil on the Néac plateau and 8 hectares of soil comprising large pebbles and 15% clay.

APPELLATION Lalande de Pomerol

AVERAGE AGE OF THE VINES 30 years

GRAPE VARIETIES 80% Merlot,
15% Cabernet Franc,
5% Cabernet Sauvignon

AVERAGE ANNUAL PRODUCTION 9000 (+/- 3000) bottles

YIELD 45 hl/ha

BLEND 50%Merlot, 50% Cabernet Franc

SECOND WINE Le Lion de la Fleur de Boüard

WINEMAKER Hubert de Boüard de Laforest

VINIFICATION

- Pre-fermentary maceration at cold temperature, 4 to 8°C.
- Alcoholic fermentation carried out in small truncated vats and in barrels
- Winemaking entirely by gravity
- Malolactic fermentation done in barrels (maturation on lees).

AGEING IN BARRELS In barrels made with French oak from the Tronçais Forest between 12 and 33 months, depending on the vintage. 75% new barrels.

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