

Le lion

de

LA FLEUR
de BOÜARD



Le lion

Technical sheet

2018

**SURFACE 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

50% Merlot,
50% Cabernet Franc

AVERAGE ANNUAL PRODUCTION

9000 (+/- 3000) bottles

YIELD

50 hl/ha

BLEND

50% Merlot, 50% Cabernet Franc

SECOND WINE

Le Lion de la Fleur de Bouïard

WINEMAKER

Hubert de Bouïard 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. 15% new barrels.

HARVEST

5th September to 9th October 2018

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