

Le lion

de

LA FLEUR
de BOÜARD



Le lion

Technical sheet

2019



ESTATE AREA	29 ha
SOILS	18 hectares of clay soil with a gravelly subsoil on the Néac plateau and 11 hectares of soil comprising large pebbles and 15% clay.
APPELLATION	Lalande de Pomerol
AVERAGE AGE OF THE VINES	30 years
GRAPE VARIETIES	80% Merlot 10% Cabernet Franc 7% Cabernet Sauvignon 3% Petit Verdot
AVERAGE ANNUAL PRODUCTION	38 000 bottles
YIELD	45 hl/ha
BLEND	70% Merlot 15% Cabernet Franc 15% Petit Verdot
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	16 months in tank with 15 % in new barrels made with French oak.
HARVEST	18 th September to 4 th October
ALCOHOL DEGREES	14,5°

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