

Le lion

The Emblem



Le Lion de La Fleur de Bouïard is made from the estate's young vines. The estate's second wine since 2011, it is made by fermentation and gentle, gravity-fed extraction in small inverted truncated-cone tanks.

Le Lion expresses a fruity intensity. Ageing in tank with 15% new French barrels which brings out fine oaky notes.



Appellation Lalande-de-Pomerol

Estate area 29 hectares

Soils 18 ha of clay with a gravel subsoil on the Néac plateau and 11 ha of large gravel with 15% clay

Blend 60% Merlot
25% Cabernet Franc
15% Petit Verdot

Vinification Cold soaking before fermentation at 8 to 10°C - Alcoholic fermentation in small truncated-cone tanks and in barrel - Entirely gravity-fed vinification - Malolactic fermentation in barrel (ageing on lees)

Ageing 16 months in tank with 15% in new French oak barrels

Production 11,000 bottles

Yield 50 hl/ha

Harvest dates 07/09/2022 to 21/09/2022

Château La Fleur de Bouïard
12 route de Bertineau, BP 7, 33500 Pomerol