

Le plus

The Quintessence



The fruit of the oldest vines rooted in a terroir of coarse gravel on clay, Le Plus de La Fleur de Boüard expresses all the richness of the estate's old Merlots, from which it is made exclusively. These very old vines are naturally very low yielding (15 to 20 hl/ha). A long ageing period of 33 months in barrel, including 18 months on fine lees, gives this wine finesse and smoothness.

With perfect balance and freshness, this rich, full-bodied wine reveals a large aromatic palette and exceptional elegance.



Appellation	Lalande-de-Pomerol
Estate area	5 hectares
Soils	An amazing gravelly ridge with 15% to 20% clay
Blend	100% Merlot
Vinification	Cold soaking before fermentation at 8 to 10°C - Alcoholic fermentation and skin contact of 4 to 6 weeks - Malolactic fermentation in barrel (ageing on lees)
Ageing	33 months in French oak barrels, no fining, no filtration, 100% new barrels
Production	10,000 bottles
Yield	25 hl/ha
Harvest dates	18/09/2022

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