

# 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-feed 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.



<b>Appellation</b>	Lalande-de-Pomerol
<b>Estate area</b>	29 hectares
<b>Soils</b>	18 ha of clay with a gravel subsoil on the Néac plateau and 11 ha of large gravel with 15% clay
<b>Blend</b>	60% Merlot 25% Cabernet Franc 15% Petit Verdot
<b>Vinification</b>	Cold pre-fermentation maceration at 8–10°C Alcoholic fermentation in small truncated conical vats and in barrels Entire vinification carried out by gravity Malolactic fermentation in barrels (aging on lees)
<b>Ageing</b>	16 months in tank with 15% in new French oak barrels
<b>Production</b>	15 000 bottles