

# 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 Bouïard 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.**



<b>Appellation</b>	Lalande-de-Pomerol
<b>Estate area</b>	1 hectare
<b>Soils</b>	An amazing gravelly ridge with 15% to 20% clay
<b>Blend</b>	100% Merlot
<b>Vinification</b>	Pre-fermentation cold soak at 8–10°C Alcoholic fermentation Maceration for 4 to 6 weeks Malolactic fermentation in barrels (aging on lees)
<b>Ageing</b>	33 months in French oak barrels, no fining, no filtration, 100% new barrels
<b>Production</b>	6 000 bottles