



# Château Lafleur de Viaud

## Balance and elegance



**OWNERS :** Richard and Eric CHEVALIER

**HISTORY :** Family estate since 1996

**APPELLATION :** AOC Lalande-de-Pomerol

**SURFACE AREA :** 7 hectares (17 acres)

**SOIL :** Sandy gravel

**GRAPE VARIETY :** 90% Merlot, 10% Cabernet franc

**AVERAGE AGE OF THE VINES :** 35 years

**PLANTING DENSITY :** 6'600 vine stocks per hectare

**CULTURAL METHODS AND HARVESTING :** Simple Guyot pruning, natural grassing, tillage under the row, green harvesting, leaf thinning on the eastern side, mechanical harvesting

**WINEMAKING :** Vinification by plot, hand sorting of the berries, alcoholic fermentation at 28°C followed by a 3-week vatting and malolactic fermentation in temperature-controlled concrete vats

**AGEING :** 12 months in 50% new and 50% one-year-old French oak barrels

**CONSULTANT OENOLOGIST :** Jean-Philippe FORT (from Michel ROLLAND's team)

**PRODUCTION :** 10'000 bottles

**TASTING NOTES :** Bright garnet colour, intense aromas of ripe dark fruits with fine oaky notes and a hint of violet, full in the mouth with silky tannins finishing on a nice freshness and length