



CHATEAU
LA FLEUR-PÉTRUS

Château La Fleur-Pétrus 2017

Pomerol, France

ESTATE

Over the last 15 years La Fleur-Pétrus has become one of the most fascinating and, from a quality standpoint, extraordinary stories in Bordeaux. A wine borne of a great historic terroir, that through nurture and creativity has become something greater than perhaps could have been imagined, and a bright shining light of Pomerol. Named for its position between Château Petrus and Château La Fleur, Château La Fleur-Pétrus dates to the 18th century and with a long reputation for producing great wines. In 1950 Château La Fleur-Pétrus became Jean-Pierre Moueix' first vineyard purchase. His son Christian has overseen the re-ascension of this estate to the top of Pomerol's hierarchy, through his incredibly meticulous vineyard care and delicate precision in the cellar, and the addition of two parcels, in 2005 and 2012.

WINE

From a wine of utter charm, La Fleur-Pétrus has through the developments of the last 20 years become a wine of profound depth and complexity, all the while retaining its irresistible, seductive edge. You could even call it the archetype of Pomerol. Today the estate is planted 92% to Merlot (average age of over 30 years), 6% to Cabernet Franc (average age of over 50 years), and 2% to Petit Verdot. Christian Moueix' obsessive work in the vineyard focuses on sap flow and the treatment of each vine individually. In the cellar, vinifications are extremely precise but quite traditional.

VINEYARD

LFP 1, the original block, is made up of large gravelly soil with an iron-rich underlayer, drained by its northerly slope. The great elegance of the wine is what made LFP's quality reputation, and gave it the distinction as Pomerol's seductress, if you will. LFP 2 sits in the center of Pomerol and is made up of gravelly clay, which along with the greater warmth the particular block receives, results in a wine of tremendous suppleness and dark fruit character. LFP 3, the southern plot, has a remarkably fine, deep gravelly soil, with natural drainage toward the south, and produces a velvety, dense and structured wine.

WINEMAKING

In the cellar, vinifications are extremely precise but traditional: vinification in concrete and stainless steel, aging in oak barriques for 18-22 months (50% new) with great care to limit oxidation.

VINTAGE

A vintage marred by spring frost which reduced the crop considerably, 2017 nonetheless enjoyed a near-perfect growing season, producing wines with appealingly ripe fruit and explosive aromatics. In Pomerol the vintage produced classically-styled wines with balance and fine tannins.



96

ANTONIO GALLONI

"The 2017 Lafleur-Pétrus is elegant, polished and wonderfully refined from start to finish. Everything just falls into place effortlessly. Aromatic, sculpted fruit gives the 2017 its sense of regal beauty and total finesse. Beautifully lifted and precise, it is framed by gentle, silky tannins. Small red berries, mint, blood orange, spice and licorice develop in the glass, but it is the wine's cashmere-like softness that impresses most. In 2017 Lafleur-Pétrus is a real standout."