



Appellation
Pomerol

Vineyard size
18.7 hectares (45.8 acres)

Soil Types
Gravel and deep clay on iron-rich subsoil

Vineyard Grape Varietals
91% Merlot - 6% Cabernet Franc
3% Petit Verdot

Average Vine Age
35 years

Viticulture
Certified HVE 3
"Culture raisonnée"
Soil tilling (4 ways)
Vine growth management adapted to
the climatic conditions

Harvest
Manual harvest
Double sorting: optical and manual

Harvest dates
From September 10th to 20th 2020

Winemaking
In thermo-regulated concrete &
stainless-steel vats
Gentle, controlled maceration & extraction

Aging
16-18 months in French oak barrels
(50% new)

2020 vintage blend
93% Merlot - 5% Cabernet Franc
2% Petit Verdot

■ Château LA FLEUR-PÉTRUS

Pomerol

Château La Fleur-Pétrus is one of the most renowned vineyards of Pomerol. This historic estate, situated exclusively on the plateau, was named in the 18th century for its position across the localities 'Petrus' and 'La Fleur'. Established in Libourne since 1937, Jean-Pierre Moueix perceived early on the excellent quality of the Pomerol appellation. Château La Fleur-Pétrus was his very first acquisition in 1950. Quickly after, he purchased Château Trotanoy in 1953.

The personality of Château La Fleur-Pétrus lies in the careful association of the famous gravel and clay terroirs of the plateau of Pomerol. The vineyard, located at 33 to 38 meters above sea level, draws its identity from the nuances of soil and elevation of each parcel. Those parcels which are dominated by gravel tend to yield wines of great elegance, while those dominated by clay are distinctly velvety, dense, and structured.

Château La Fleur-Pétrus is composed predominantly of Merlot, which lends silkiness and generosity to the wine. Cabernet Franc, planted on gravel and fine clay, contributes rigor and complexity, while a small percentage of Petit Verdot, planted on fine gravel, offers a hint of spice to the finish.

The wine combines a unique elegance with the generosity and structure typical of the great vineyards of Pomerol. An attentive tasting reveals remarkable refinement, complexity, and a touch of violet.

■ 2020 Vintage

The winter of 2019-2020 was the warmest in France since the beginning of the 20th century. It followed a very wet fall that replenished soil water reserves. January and February 2020 were exceptionally warm and dry, bringing on an early budbreak (from March 22nd).

Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early, from May 12th to the 22nd. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer allowed us to rectify the irregularities of the budbreak and even out the yields.

Summer was exceptionally hot and dry with virtually no rainfall in July. We adjusted our farming methods accordingly. The deep gravel and clay of Château La Fleur-Pétrus allowed the vines to draw on the water reserves accumulated over winter and thus not suffer from the drought conditions. Veraison took place from July 14th to 29th. Welcome rain in mid-August ensured the grapes were able to reach full maturity. From the end of August, cool nights allowed the accumulation of sugar and anthocyanines in the berries to resume while preventing the deterioration of acids.

The weather in September allowed for a serene harvest from the 10th to the 20th.