



Appellation
Pomerol

Vineyard size
8.5 hectares (21 acres)

Soil Types
Gravel, clay and silt

Vineyard Grape Varietals
100% Merlot

Average Vine Age
30 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 14th to 21st 2020

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

Aging
16-18 months in French oak barrels
(30-40% new barrels)

2020 vintage blend
100% Merlot

■ Château LAFLEUR-GAZIN

Pomerol

Situated on the northern edge of the plateau of Pomerol, nestled between Château Gazin and Château La Fleur-Pétrus, this wine has been produced by Ets. Jean-Pierre Moueix since 1976 for the Borderie family, owners since 1930.

The vineyard (averaging 30 years of age), is planted on soils varying from gravel to clay to silt, allowing for a very elegant expression of Merlot.

The vineyard management and vinification are carried out traditionally and with great care, producing a plump, supple, fleshy wine with ripe fruit and silky tannins.

Eminently approachable, even in its youth, Lafleur-Gazin is a delightful expression of the lighter style of Pomerol wines.

■ 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 soils of Château Lafleur-Gazin 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 14th to the 21st.