

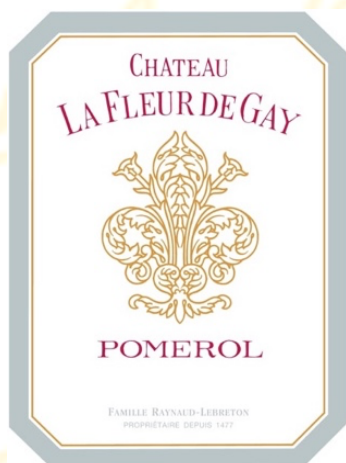
2024 vintage

“Fresh, fruity red wines with great success on the great terroirs,”

Geny, L. Guittard E, Lavigne V and Marchal, A. (2025). The 2024 vintage in Bordeaux. Bordeauxraisins.fr

CHATEAU LA FLEUR DE GAY

Pomerol since 1477



Color of the wine: Red
Appellation: Pomerol

Owner : Famille Raynaud-Lebreton
Manager : Chantal Raynaud-Lebreton
Consultant : Axel Marchal

VINEYARD

Surface: 2 ha (5 acres)

Types of soils: A blend of **three parcels** from the **high terrace of Pomerol**:

- Plot of pure clay of Lafleur
- Plot of gravels (Günz era) on clay of Gay
- Plot of high graining gravels (Günz era) on clay of Groupey

Comments about growing season:

Like Bordeaux, the great wine-growing climates are often located at the northern limit of maturity for their grape varieties. The long growing cycle and the viticultural efforts required for the 2024 growing season illustrate the agronomic constraints inherent in these great climates, which nonetheless often draw on them for their unique aromatic complexity, the finesse of their tannins and their strong identity. The 2024 vintage of Château La Fleur de Gay is at once profoundly original and very much of the Bordeaux style. It is a fresh, fruity, elegant expression of the taste and finesse characteristic of the great gravel and pure blue clay terroirs of Pomerol.

Merlot 88,5%
Cabernet Franc 11,5%

HARVEST, VINIFICATION ET AGEING

Harvest: 100% by hand

Date of harvest :

- 19th of September for Merlot
- 2nd of October for Cabernet Franc

Ageing in barrels: 100%

- 42% french oak new barrels
- 58% french oak one year old barrels

Technical balance: 12,69%vol / pH 3,72

Production : 3000 bottles

SCEV Château La Croix de Gay
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33500 POMEROL

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*5 acres for a superlative and confidential Pomerol
5000 bottles per year*



*At the heart of the finest Pomerol terroirs
Exceptional origins for an unrivalled blend*

Three parcels in the heart of the high terrace of Pomerol are the exclusive blend of singular terroirs: the pure blue clay of the Pétrus sector ('Lafleur' parcel), the deep gravel neighbouring Château Lafleur ('Gay' parcel) and the high graining gravels of the Trottanoy and Le Pin sector ('Groupey' parcel).

A great respect for these exceptional grapes

« The purity and power of the flavours, a concentration hidden beneath an appearance of lightness - that's my idea of the beauty of a modern wine. »

Denis DUBOURDIEU in *Autour d'une bouteille* (Gilles Bedin Elytis) p.58

The combination of the most cutting-edge oenology (Professor Axel Marchal) and the oldest winemaking family in the appellation help these exceptional grapes to express their origins in the purest possible way: softness, flavour and a unique sapidity that linger on the palate; a singular, forgotten but eminently Bordeaux style.

From Crû de Gay to La Fleur de Gay

Initiated by our ancestor Jean-Henri ANGLE as Crû de Gay, named after the discreet but superb hilltop overlooking Château Lafleur, the exceptional character of the Château La Fleur de Gay parcel has been recognised since the 19th century.

Today, still structured around the extraordinary power of the Merlot from the Gay parcel, the Château La Fleur de Gay blend has become more complex thanks to the superlative finesse of the Merlot and the unique expression of the Cabernet Franc from the Groupey parcel, spiced up with the unique character of the pure clay from the Lafleur parcel.

