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**ESTATE AREA** 33 hectares

**SOILS** 16 hectares with clay-loam topsoil and gravelly

subsoil on The plateau of Néac, 8 hectares in one block on a fabulous gravelly mound which includes 15% to 20% of clay on The plateau of Pomerol, and 9 hectares clay-gravelly mound.

**APPELLATION** Lalande de Pomerol

AVERAGE AGE OF THE VINES 25 years

**GRAPE VARIETIES** 85% Merlot,

12% Cabernet Franc, 3% Cabernet Sauvignon

**AVERAGE ANNUEL** 90 000 to 140 000 bottles

PRODUCTION

YIELD 30 or 45hl/ha

**WINEMAKER** Hubert de Boüard de Laforest and his children

**VINIFICATION** - Preferment maceration at 8-10°C

- Alcoholic fermentation

- Maceration of 3 to 5 weeks

- Vinification in French oak barrels

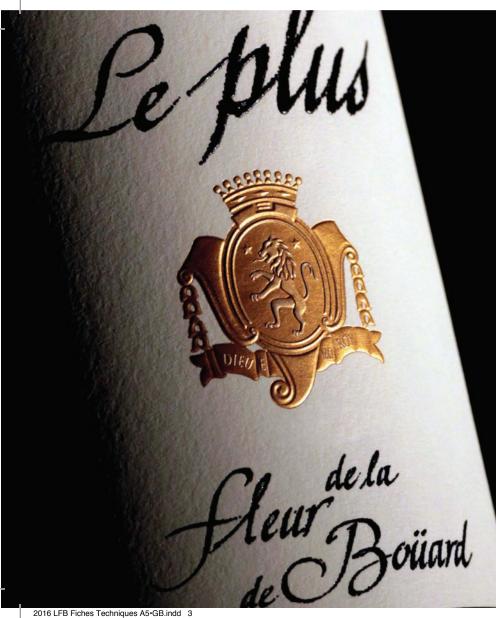
- Malo lactic fermentation in barrels

AGEING OF BARRELS 18 to 24 months

75% to 80% new barrels

 $Ch\hat{a}teau\ La\ Fleur\ de\ Bo\ddot{u}ard\ +\$ 12 Bertineau, 33500 Néac, France Tel. +33 557 252 513 + contact@lafleurdebouard.com

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Le plus Technical sheet 2016

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**VINEYARD** Selection of old vines

**SOILS** Situated on a fabulous gravelly mound

which includes 15% to 20% of clay

**APPELLATION** Lalande de Pomerol

AVERAGE AGE OF THE VINES 60 years

**GRAPE VARIETIES** 100% Merlot

**AVERAGE ANNUEL** 3000 bottles

**PRODUCTION** 

YIELD 20 hl/ha

WINEMAKER Hubert de Boüard de Laforest and his children

**VINIFICATION** - Preferment maceration at 8-10°C

- Alcoholic fermentation

and maceration of 4 to 6 weeks

- Vinification in French oak barrels

- Malo lactic fermentation (maturation on lees)

AGEING IN BARRELS 33 months, no fining, no filtering,

100% new barrels.

Château La Fleur de Boüard → 12 Bertineau, 33500 Néac, France Tel. +33 557 252 513 | contact@lafleurdebouard.com

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