

fleur

de PEDESCLAUX



2011

PRESENTATION

Owner : Lorenzetti Family
Technical director : Vincent Bache-Gabrielsen
Vineyard manager : Cyril Petit
Cellar master : Gérald Verrac
Consulting oenologists : Sandra Duboscq / Christophe Coupez

Area of the property : 43 ha
Area in production : 36 ha
Vineyard density : 8333 to 10 000 vine stocks/ha
Vineyard average age : 35 years
Soil : Gravels on clay
Grape varieties : 50% Cabernet sauvignon, 45% Merlot, 5% Cabernet Franc

VITICULTURAL TECHNIQUES

All work favours a good distribution and aeration of the grapes : vertical shoot positioning, de-budding and thinning out of leaves.
Hand-picked selective harvest according to the terroir, to the area of force and we also separate the ends of rows from the heart of plots. This harvest in small crates is followed by a manual sorting of bunches and of berries.

HARVEST

The harvest has begun with Merlot on the 12th of September and has finished on the 27th of September with Cabernets Sauvignons.

WINE MAKING

Stainless steel tanks filled by gravity without crushing
Cold maceration at less than 3°C. Long maceration (8 weeks)
Exclusive use of rack and return by gravity and punching of the cap during the fermentation.

AGEING

60% of new barrels and 40% of 1 year old barrels
20% of the malolactic fermentation in barrels
Time of maturation : between 14 months and 16 months
Final blending : 100% Merlot

DISTRIBUTION

Commercial contact : Catarina Freitas, catarina.freitas@chateau-pedesclaux.com

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