







APPELLATION POMEROL CONTRÔLÉE MIS EN BOUTEILLE AU CHATEAU S.A.R.L. DUBOST L. PROPRIÉTAIRE A POMEROL - GIRONDE - FRANCE GRAND VIN DE BORDEAUX 75d 14,5% vol.





Château Lafleur du Roy 2019

AOC Pomerol, Bordeaux, France

The 4-hectare vineyard, situated at an altitude of 60 metres, has a south-westerly exposure and enjoys plenty of sunshine. The vines are between 40 and 45 years old. The family estate has been run by successive generations since 1958.

Sand and gravel floor, iron filth in the basement.

Manual harvesting, destemming and sorting.

WINEMAKING

Traditional vinification Fermentation in temperature-controlled stainless steel vats.

AGEING

Aged in French oak barrels (1/3 new) for 15/18 months.

Merlot 85%, Cabernet franc 10%, Cabernet sauvignon 5%

Contains sulphites.

10 to 15 years

The nose reveals a complex bouquet of ripe red fruit, raspberry and blackcurrant, accompanied by subtle notes of black truffle, liquorice and sweet spices.

On the palate, a velvety texture and perfect balance. Red fruit blends harmoniously with hints of vanilla, nutmeg and tobacco. The smooth tannins give this wine an elegant structure and seductive depth.

The finish leaves lingering aromas of cocoa and black cherry, as well as a subtle minerality.

REVIEWS AND AWARDS



Andreas Larsson

93/100



15/20 Vinum



94/100 **Guide Dussert-Gerber**



1/2



15/20 Le Point

