



## 2023 VINTAGE

Appellation  
Pomerol

Vineyard size  
18.7 hectares (45.8 acres)

Soil Types  
Gravel and deep clay on iron-rich subsoil

Vineyard Grape Varietals  
91% Merlot - 6% Cabernet Franc  
3% Petit Verdot

Average Vine Age  
35 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

2023 harvest dates  
From September 7<sup>th</sup> to 19<sup>th</sup>

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

Aging  
16-18 months in French oak barrels  
(50% new)

## ■ Château LA FLEUR-PÉTRUS

### Pomerol

This historic estate, situated exclusively on the plateau, was named in the 18<sup>th</sup> century for its position across the localities 'Petrus' and 'La Fleur'. Established in Libourne since 1937, Jean-Pierre Moueix perceived early on the excellent quality of the Pomerol appellation. Château La Fleur-Pétrus was his very first acquisition in 1950. Quickly after, he purchased Château Trotanoy in 1953.

The personality of Château La Fleur-Pétrus lies in the careful association of the famous gravel and clay terroirs of the plateau of Pomerol. The vineyard, located at 33 to 38 meters above sea level, draws its identity from the nuances of soil and elevation of each parcel. Those parcels which are dominated by gravel tend to yield wines of great elegance, while those dominated by clay are distinctly velvety, dense, and structured.

Château La Fleur-Pétrus is composed predominantly of Merlot, which lends silkiness and generosity to the wine. Cabernet Franc, planted on gravel and fine clay, contributes rigor and complexity, while a small percentage of Petit Verdot, planted on fine gravel, offers a hint of spice to the finish.

The wine combines a unique elegance with the generosity and structure typical of the great vineyards of Pomerol. An attentive tasting reveals remarkable refinement, complexity, and a touch of violet.

## ■ 2023 Vintage

After a generally mild and dry winter, punctuated by a few cold spells, a homogenous budbreak augured favorably for a promising harvest.

In April and May, stormy instability combined with above average seasonal temperatures increased the mildew pressure. However, thanks to the exemplary rapid response of the vineyard teams, these attacks were adeptly countered, saving the entire crop.

During the flowering, a large quantity of pollen suggesting a harvest of remarkable amplitude.

The summer was unpredictable, with episodes in June of intense storms and high temperatures that were 3°C above the seasonal average. July was relatively cool, with light but frequent rainfall. The vines maintained their lead and véraison got under way.

August got off to a fairly cool start before tipping over to an intense heatwave from the 16th to the 24th, followed by a sudden drop in temperature. Hours of sunshine were below expectations, departing from the sunny character of recent vintages. In September, a heat wave struck again until the 11th, giving way to light rainfall, which encouraged full ripening.

The harvest took place under summer conditions from the 7th to the 19th of September.