



CHÂTEAU LA FLEUR PAUILLAC AOC PAUILLAC

GRAPE VARIETY: 65% Merlot, 45% Cabernet Franc

LOCATION: Pauillac

SOIL: Clay, sandy, gravel and limestone

WINEMAKING: Traditional Medocain Vinification in stainless steel vats

AGEING IN STEEL BARREL: 18 months

AGEING POTENTIAL IN BOTTLE: 10 years

COLOR: Deep Purple

NOSE: Very expressive fresh fruity nose with toasted and spicy aromas

MOUTH: Round and fruity wine, very easy to drink

SERVICE: Between 16 & 18°C

FOOD PARING: Red meat, game and cheese



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