



SURFACE AREA

34,2 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

82% Merlot

14% Cabernet Franc

4% Cabernet Sauvignon

BLEND

85% Merlot

12% Cabernet Franc

3% Cabernet Sauvignon

AVERAGE ANNUAL PRODUCTION

130 000 bottles

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,
- Malolactic fermentation in barrels
- Gravity flow winemaking

AGEING IN BARRELS

18 to 24 months, no fining, no filtering
75 % to 80 % new oak barrels

HARVEST

25th September to 9th october

ALCOHOL DEGREES

15°

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