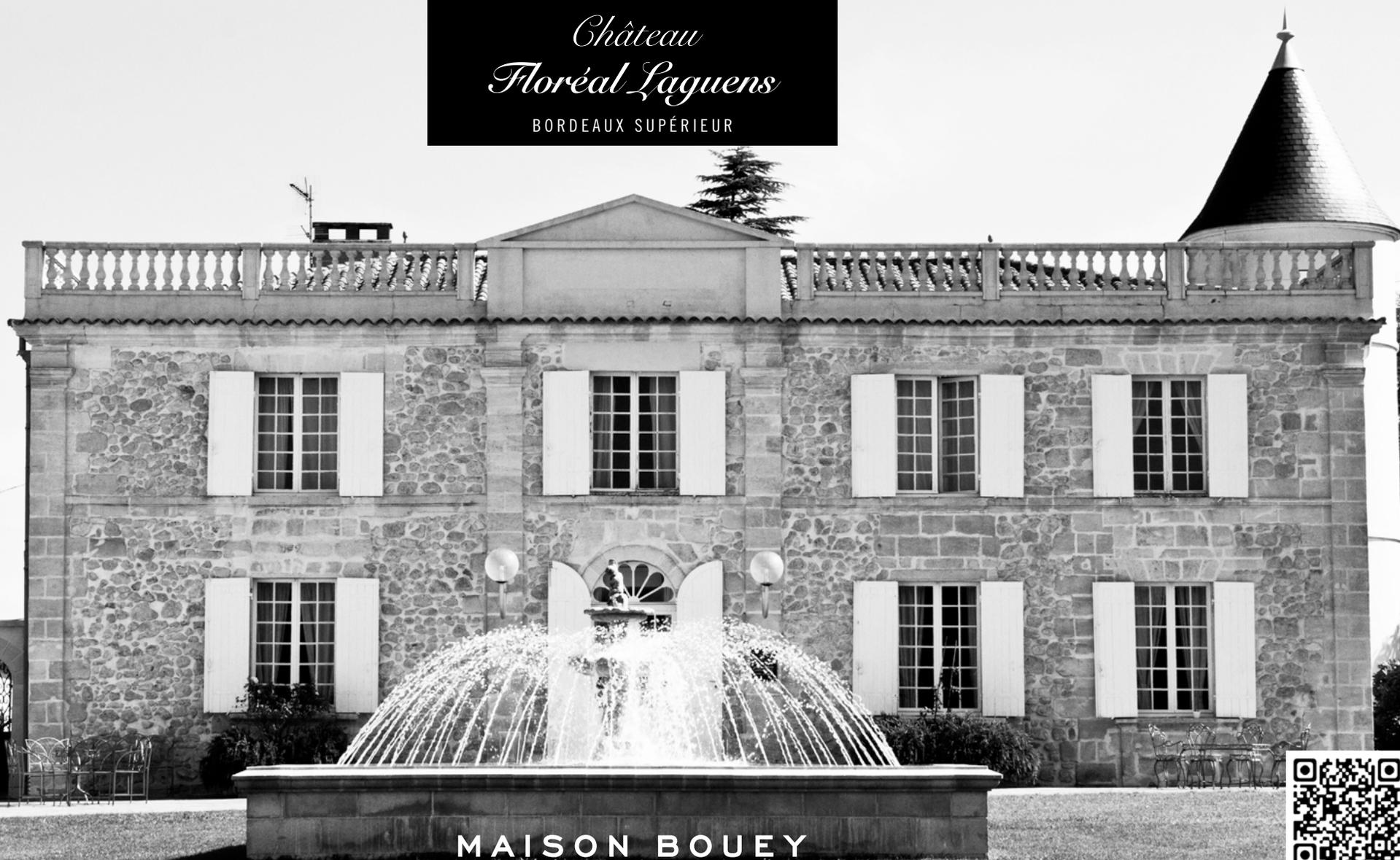


*Collection*  
**FAMILLES &  
CHÂTEAUX**

*Château  
Floréal Laguens*

BORDEAUX SUPÉRIEUR



**MAISON BOUEY**  
VINS DE BORDEAUX ET DE TALENT



# Château Floréal Laguens

BORDEAUX SUPÉRIEUR

Built in the early 19th century, this imposing building made of honey-coloured stone is the heart of a magnificent wine estate located near the city of Bordeaux. Situated in the Bordeaux Supérieur appellation, in a place named «Lafitte», the estate dates back to the late 18th century. Until the 1980s, it was called simply... Château Lafitte (!), and belonged to Mr Floréal-Laguens, a man with a strong personality known far and wide as a healer! After many trials and tribulations opposing the estate and the famous château of (nearly) the same name, the name «Lafitte» was no longer allowed, and the wine is now sold as Château Floréal-Laguens. The estate itself (as opposed to the wine) continues to be called Château Lafitte - where the wine is bottled. Currently belonging to the Bonhur family, Château Floréal-Laguens continues to express the best of its outstanding terroir.

**Vineyard :** 37 hectares (91 acres), vines an average age of 25 ans, clay-limestone soil.

**Vine density :** 8,500 vines per hectare. Vineyard currently being restructured (2014-2017). The vines will be trained lower, with a density of 5,080 vines/hectare.

**Grape varieties :** 53% Merlot, 25% Cabernet-Sauvignon, and 22% Cabernet-Franc

**Viticulture :** Guyot double pruning, and the soil is not ploughed. Mechanical leaf thinning, and sustainable viticultural practices.

**Harvesting and winemaking :** Mechanical harvesting with each plot picked at optimum ripeness, taking age of the vines and type of soil into account. Cultured yeast used to control alcoholic fermentation. Grapes from each plot are separately fermented with extraction thanks to regular pumping over and délestage (rack and return).

**Ageing :** 25% in barrel (1/3 new, 1/3 used for a previous vintage, and 1/3 used for 2 previous vintages) for an average of 12 months.

*Tasting notes :* Beautiful garnet-red colour, with good balance and showing crunchiness on the palate. Nose of candied strawberry, vanilla, pepper, and minerals. Attractively fresh on the palate with fine equilibrium and a long aftertaste of red fruit compote, spice, and roasted flavours. A perfect wine with grilled meats, roast lamb, monkfish brochettes, and roast chicken.

