



Château PINDEFLEURS
Saint-Émilion Grand Cru

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Appellation	Saint-Émilion Grand Cru
Owner	EARL Vignobles Dominique Lauret
Production	Audrey Lauret
Consultant	Thierry Jouan
Vineyard size	17 hectares (41.65 acres)
Soil types	Gravel, clay and sand
Vineyard grape varieties	90% Merlot - 10% Cabernet Franc
Average vine age	35 years
Viticulture	«Viticulture raisonnée» No herbicides or synthetic fertilizers Cover cropping Green harvesting, leaf-thinning
Winemaking	Gentle macerations in thermo-regulated stainless-steel tanks
Aging	12 months in French oak barrels (50% new)

History

Located at the foot of the main hillside west of Saint-Émilion, Château Pindefleurs' 17 hectare (41,65 acres) vineyard is planted with 35-year-old Merlot and Cabernet Franc vines on a gravel, clay and sand.

The estate enjoys modern viticulture techniques, such as cover cropping, green harvesting and leaf thinning, followed by gentle macerations in the cellar, frequent pumpovers, and traditional vertical pressing. The wine is then aged in French oak barrels.

Passed down from one generation of passionate owners to the next, a strong and authentic link ties the Lauret family to Château Pindefleurs. Audrey Lauret, co-manager and in charge of production, produces a wine that is particularly well named for its powerful bouquet and balance between body and elegance.

Powerful yet delicate, deep yet refined, the complex bouquet is punctuated by touches of ripe red berries. Château Pindefleurs can be enjoyed young, for the wine's fresh, bright fruit, or cellared for a few years to reveal the length and elegance characteristic of the wines of Saint-Émilion.