



# PREMIUM WINES



## CHÂTEAU FLEUR LA MOTHE



For almost 20 years, Antoine Medeville, Henri Boyer and Edouard Massie served as consultant oenologists to many Bordeaux châteaux, many of them among the most prestigious. It was therefore only natural that they should want to make their own wine. They joined forces to buy and rehabilitate this old estate that was a Cru Bourgeois in 1932.

Their common objective was to make a wine that any enlightened wine-lover would be proud to have in his cellar.

Château Fleur La Mothe covers a total surface area of 13 hectares in Saint Yzans du Médoc.

### Grape varieties

45% Cabernet sauvignon

45% Merlot

10% Petit Verdot

### Age of the vineyard - Area

50 years - 15 Hectares

### Soil

Clay-limestone, gravel, sand

### Vinification

Grapes are selected before vatting, after a traditional method with long vatting

Aging in oak barrels for 10 to 15 months

### Tasting notes

It is a rich wine with great finesse and concentration. Its tannic structure endows it with great ageing potential.

### Suggested dishes

A good match with spicy dishes, red meat, game and strong cheeses

