

# fleur de PÉDESCLAUX

## 2013

### **PRESENTATION**

Owner : Françoise and Jacky Lorenzetti  
Technical director : Vincent Bache-Gabrielsen  
Vineyard manager : Cyril Petit  
Cellar master : Jérôme Juhé  
Consulting ocnologists : Eric Boissenot / Christophe Coupez

Area of the property : 43 ha  
Area in production : 36 ha  
Vineyard density : 8333 to 10 000 vine stocks/ha  
Vineyard average age : 35 years  
Soil : Gravels on clay  
Grape varieties : 50% Cabernet sauvignon, 45% Merlot, 5% Cabernet Franc

### **VITICULTURAL TECHNIQUES**

All work favours a good distribution and aeration of the grapes: vertical shoot positioning, de-budding and thinning out of leaves.  
Hand-picked selective harvest according to the terroir, to the area of force and we also separate the ends of rows from the heart of plots. This harvest in small crates is followed by a manual sorting of bunches and of berries.

### **HARVEST**

The harvest has begun with Merlot on the 30 of September and has finished on the 9<sup>th</sup> of October with Cabernets.

### **WINE MAKING**

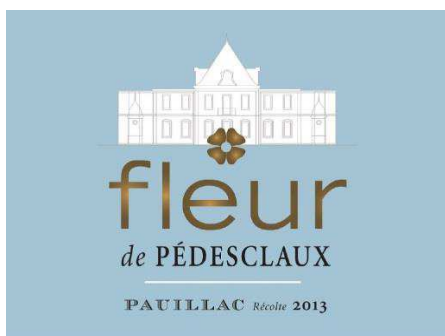
Stainless steel tanks filled by gravity without crushing  
Cold maceration at less than 3°C during 15 days. Long maceration (8 weeks)  
Exclusive use of rack and return by gravity and punching of the cap during the fermentation.

### **AGEING**

33% of new oak, 65% of 2 years old barrels, 2% of stainless tanks.  
Time of maturation: 16 months  
Final blending: 75% Merlot, 20% Cabernet Sauvignon, 5% Petit Verdot  
Alc.: 13% by vol.

### **DISTRIBUTION**

Commercial contact : Catarina Freitas, [catarina.freitas@chateau-pedesclaux.com](mailto:catarina.freitas@chateau-pedesclaux.com)



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