



■ Château PINDEFLEURS

Appellation	Saint-Émilion Grand Cru
Owner	Dominique Lauret-Mestreguilhem
Production	Audrey Lauret
Consultant	Thierry Jouan
Vineyard size	17 hectares (41.65 acres)
Soil types	Gravel and clay-limestone
Vineyard grape varieties	90% Merlot - 10% Cabernet Franc
Average vine age	35 years
Viticulture	Green harvesting, leaf-thinning
Winemaking	Gentle macerations in thermo-regulated stainless-steel tanks
Aging	12 months in new French oak barrels

■ 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 gravelly clay-limestone terroir.

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

The owner, Madame Dominique Lauret-Mestreguilhem, believes that finding a balance between a traditional philosophy and modern techniques is the key to the harmony found in her wines. The vineyard's name, which translates to "Flower Pine," is particularly well-suited to the wine's floral bouquet and charming body.

Powerful yet delicate, deep yet refined, 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.