



Wine: **Château Fleur-der-Lisse, 2011**
Country: France
Region: Bordeaux
Appellation: Saint-Emilion AC
The Right Bank
Producer: Château Fleur-de-Lisse
Vintage: 2011
Colour: Red
Grape Variety: 70% Merlot - 30% Cabernet Sauvignon
Status: Still
Vegetarian / Vegan
Allergens: contains sulphites
Body Value: B (A is light, E is full bodied)
abv: 14.0% - bottle size: 75cl

Bin No:
0811



Tasting Note:

A poised nose of red fruit with a hint of jaminess. Plums, blackberry and red fruits dominate the palate. The style is rounded and approachable with full, but soft tannins. A full flavoured Saint Emilion with earthy and liquorice notes through to a dry and long finish.

Winery information:

The commune of St-Etienne de Lisse lies 8 kilometres west of St-Emilion. Xavier Minvielle grows 9 hectares of vines on three different terroirs. Each plot is vinified separately to preserve their distinct characteristics. The majority of the vines are Merlot, with approximately 30% Cabernet Franc. They also have a small quantity of Malbec. Vines are replanted regularly to ensure a continuous supply of old vines for the future.

Vinification:

Each parcel of grapes is picked and vinified separately. The estate use two press wines which are again vinified separately in temperature controlled vats. A larger proportion of the pressed wine goes towards the Grand Vin. The wine is aged in oak barriques for 10 months to give elegance and complexity.

The soil in the vineyards is of clay limestone with a higher percentage of limestone in the hilly areas.

Food Recommendation:

*Serve at a temperature between 16 - 18°C
Ideal with red meats, game and soft cheese. Particularly good with Entrecote Bordelaise.*

