



Les 2021



Understanding the Bouchet de Lafleur

On the right bank, Bouchet is the historical name of Cabernet Franc. Some of the Bouchet vines at Lafleur originate from the massale selection done by André Robin during the 1930s. His daughters, Thérèse and Marie Robin, managed to save many of those vines after the frost of 1956. This is an exceptional inheritance of old vine Bouchet... for the past 15 years we have been busy re-establishing this massale selection, and all of our present-day plantings at Lafleur are based exclusively on this unique genetic. We are using the same Bouchet de Lafleur to plant the vineyard of Les Perrières.

The fossil-spotted limestone at Les Perrières is very close to the surface and emerges with each ploughing. This intense limestone terroir is a perfect match for our Bouchet.

Les Perrières

The history of Les Perrières

Les Perrières was born from the idea of creating a new vineyard, planted with our Bouchet vines from Lafleur on top of the famous fossil-spotted limestone soils of Fronsac.

Nine years of research and life-size experimentation were needed for Baptiste and Julie to finally realize the vineyard of Les Perrières: terroir selection, soil studies, purchasing parcels, uprooting existing vines and, finally, planting.

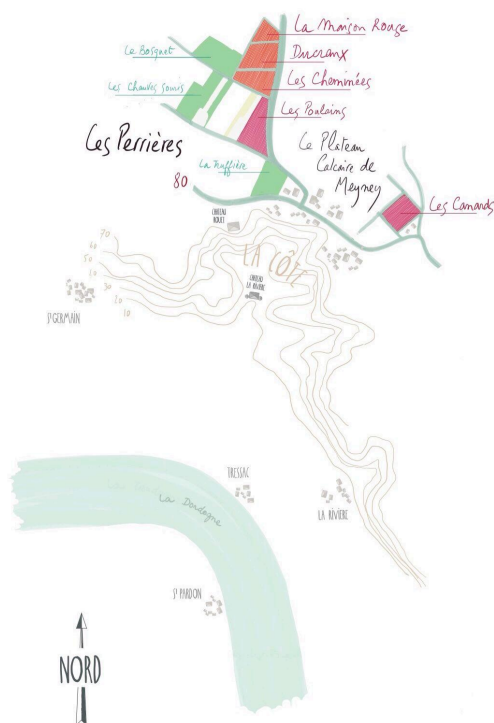
We have given the evocative name "Acte" to these first nine vintages of exploration. Those first nine "Actes" were indispensable in giving birth to this new *cru* called Les Perrières, for which 2018 is the first vintage.

The vineyard of Les Perrières

The heart of Les Perrières is located at the hamlet of Meyney, on the south-west crest of the plateau of Fronsac. The subsoil is occupied by ancient limestone quarry tunnels.

The soils of Les Perrières are composed of very shallow light clay on top of a massive limestone rock. The vineyard itself is planted with 50% Bouchet originating from Lafleur and 50% Merlot. All vineyard works are carried out by our team of vigneron from Lafleur, and with the same high standards we demand from ourselves in Pomerol. As with our other vineyards, it is our *vigneron* common sense which helps us in taking the right decisions for Les Perrières.

Quality and precision of tannins, complexity combined with restrained power, and a very long and mineral finish, all of those make Les Perrières a true *grand vin*, a new interpretation of Lafleur translated through limestone.



The soil map of Les Perrières

Technical sheet

Soil and sub-soil: 3.6 hectares on a clay-limestone plateau / Vineyard under sustainable viticulture / Manual harvest with double sorting at the vineyard and a third sorting at the cellar / Vinification in stainless steel and concrete tanks with soft maceration and moderate tannin extraction / 15 months barrel aging: one third new oak and two thirds of one year old barrels / Bottled the second April after harvest / *Grand Cru* type bottles, dark green colour, red tin capsule / Stamped and sealed wooden cases of 12 half-bottles, 1,3, or 6 bottles, 1 or 3 magnums, 1 double magnum and 1 *impériale* / Production 9,000 to 13,000 bottles per year / AOC Bordeaux Supérieur.