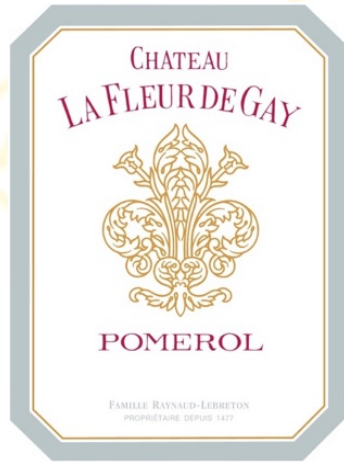


2023 vintage

« Primeurs » description

CHATEAU LA FLEUR DE GAY

Pomerol since 1477



Color of the wine: Rouge
Appellation: Pomerol

Owner: Famille Raynaud-Lebreton
Manager: Chantal Raynaud-Lebreton
Consultant: Axel Marchal

VINEYARD

Surface: 2 ha (5 acres)

Types of soils: A blend of three parcels from the **high terrace of Pomerol:**

- Plot of pure clay of Lafleur
- Plot of gravels (Günz era) on clay of Gay
- Plot of high graining gravels (Günz era) on clay of Groupey

Comments:

2023 is an exceptional vintage in the 20th century sense. The crop year, once again marked by the effects of global warming, "normalised" the previously exceptional weather conditions that forged the legendary vintages of the 20th century. The concentration but also the potential 'fragility' of the raw material once again meant that it had to be treated with total respect during vinification.

Vintage of natural power, 2023 required all our respect to impose taste and sapidity on the tannic intensity.

Merlot 89%

Cabernet Franc 11%

HARVEST, VINIFICATION AND AGEING

Harvest: 100% by hand

Date of harvest:

Merlot
9th of September 2023
Cabernet Franc
20th of September 2023

Ageing:

50% new oak barrels
50% one year old barrels

Production: 6000 bottles

SCEV Château La Croix de Gay
Lieu-dit Pignon - 8 Chemin de Saint-Jacques de Compostelle
33500 POMEROL
Tél : +33.557.511.905 - Fax : +33.557.518.181
contact@chateau-lafleurdegay.com - www.chateau-lafleurdegay.com

Comments about the 2023 growing season:

The weather in 2023 was marked by a number of extreme phenomena on a global scale: new European temperature record broken in April (38.8°C in Cordoba), earliest cyclone in the Lesser Antilles since 1851, historic fires in Canada with more than 16 million hectares burnt and smoke reaching Europe at high altitude and obscuring the sun at the end of June, 52.2°C on 16th of July the national temperature record was exceeded in the People's Republic of China, more than 30°C at an altitude of 1567 m measured on 23 August by one of France's oldest weather stations (1894) at Mont Aigoual (previous record 28 June 2019).

In Bordeaux, the 2023 vintage is also marked by this extreme weather. However, with the magic of 45° North, the vines have once again turned this weather into an element of complexity and identity for the wines born of this growing season.

The winter of 2022/2023 was very dry throughout France, but fortunately was normally wet in the South-West. This will be crucial for the rest of the growing season, which will be mixed, but on average very hot and dry. In the Bordeaux vineyards, all the months of the growing season from March to October were consecutive months above or equal to (for April) the norms in terms of excess heat. The summer of 2023 was the fourth hottest summer in France since 1900, after 2022, 2018 and 2003, and this summer heat continued into September. September 5th was the hottest since 1947.

Full ripeness of the grapes for the 2023 vintage was thus easily achieved, but gained also complexity by some surprisingly cool spells (the coolest first week of August since 1987).

The weather conditions that prevailed during the 2023 vintage meant that the grapes needed very special attention.

The first manual sorting of the harvest, a veritable chiselling of whole bunches, was the key to achieving freshness and aromatic purity.

This highly concentrated but potentially 'fragile' raw material was vinified with constant care and absolute restraint when it came to extraction.

Result of extreme weather conditions, 2023 is a vintage of power and natural intensity.

It needed all our respect to impose its taste and sapidity over its tannic intensity.