



PRODUCTA VIGNOBLES  
*talents durables*

## LA FLEUR

### AOC Montagne-Saint-Emilion - Red



#### LOCATION

The Montagne Saint-Emilion region enjoys a maritime climate with some Mediterranean influence, as shown by the presence of fig trees and holm oaks. Montagne Saint-Emilion is at the eastern end of the Bordeaux vineyard, which also brings some continental influence. The vineyard is the geographic continuation of Pomerol and Saint-Emilion. The soils are generally clay-limestone or silty-clay on the plateau and the slopes, with a little sandy clay to the west of the region.

#### WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 2 to 3 weeks to obtain a supple, round wine. Malolactic fermentation, then ageing in stainless-steel and concrete tanks.



#### VARIETALS

Merlot 70%, Cabernet franc 20%, Cabernet sauvignon 10%



#### FOOD PAIRINGS

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



#### TASTING

On the nose, a wine with a fruity aromatic structure, with notes of blackcurrant, blackberry and fresh fruit. On the palate the wine is an exact reflection of the nose, fleshy, light and fruity.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.