
Château La Fleur Morange 2012

CSPC# 763547

750mlx12

14.5% alc./vol.

Grape Variety

70% Merlot, 30% Cabernet Franc

Appellation

St. Emilion

Classification

Promoted to Grand Cru Classé in the 2012

Website

<http://www.lafleurmorange.com/>

General Info

Owned by Jean-François Julien, Chateau La Fleur Morange owns some of the oldest vines in St. Emilion. Many of the vines are over 100 years old! These old vines, which offer only a small amount of fruit, but very concentrated fruit, give this wine a unique character. The estate produces another St. Emilion wine, La Fleur Morange Mathilde, which year after year produces one of the top value wines in all of Bordeaux.

Vintage

“As I often say, Mother Nature makes you humble. This has certainly been true this year. Spring was cool. The first buds arrived and then a spring frost changed the whole course of the vintage: one in two buds froze. The remaining buds grew normally, while those that had frozen opened up a little later.

Still in spring, the flowering period was uneven and to make things worse, it rained. The best solution I could find was to remove the late-growing grapes. This gave us a homogenous level of ripeness.

Unlike in 2011, we conducted leaf-stripping on both sides of the vine at the end of July, even in the knowledge that we were one month late. But in August the days are shorter and the sun not so high in the sky as in June and July. August was sunny. The seasonal temperatures contributed positively to the ripeness of the skins, which were still a month behind. The colour-change came late and lasted for a long time.

In late September the grapes were still not ripe enough to pick. A day of fairly heavy rain accelerated this much-awaited ripening.

At the start of October, the rain clouds arrived, and we certainly needed them to get the grapes to full ripeness.

The analysis of the grape samples was positive. Good pH, good acidity, good alcohol content.

On 13th October I decided to pick the grapes around the winery building.

I am confident in the quality of our harvest, which is perfectly ripe and offers good colour and a good ph. & acidity balance. The alcohol degrees are lower than in 2011; in the Fleur Morange vines I found 14° and in the Mathilde vines 13.5°. [Mathilde is their Second Wine] I think we can expect a very high-quality vintage, rather in the style of 2003 but without the caramelized fruit aromas. Now we have to wait and see what happens during the fermentations, see what levels of acidity, alcohol degree and colour remain.”

I can't wait to taste the end result!

Vineyards

The sandy clay with limestone and crasse de fer subsoil is planted to 70% Merlot, 15% Cabernet Franc and 15% Cabernet Sauvignon. Extensive work goes into the production of this St. Emilion wine, located in the extreme eastern portion of the appellation. The effort begins like all great wineries in the vineyard. At Chateau La Fleur Morange, debudding, crop thinning up to four times, two deleafings all take place in an effort to reduce yields. It is the goal of the estate to try and pick fruit when it's fully ripe. At that point, the grapes are hand-harvested, table-sorted and entirely hand destemmed, which is an arduous task. Yields are often low at Lafleur Morange. For example, in 2009, they were only twenty-five hectoliters per hectare!

Vinification

After harvest, the wine endures a six-day cold soak at 3 degrees Celsius. Next, the wine must is fermented in unique, 50 hectoliter, truncated, stainless steel tanks with dual insulated walls. These vats isolate the wine from eventual temperature swings in the cellar. They were the first of their kind in the Bordeaux region. The wine enjoys a



Maturation	30-day maceration. Pigeage, malolactic fermentation and sur lies aging all take place in 100% new, French oak barrels. Aged in 100% new French oak for about 18 months. The amount of aging varies depending on the vintage. Production of Chateau La Fleur Morange is on average 5,000 bottles per vintage.
Tasting Notes	Ruby. Fresh nose of pure berries, some coffee and vanilla from the barrels still disturbs a bit. Fresh acidity, ripe tannins, fruity, lively, elegant, layered and lovely finish.
Serve with	Red & White meats. Peking Duck. Dark chocolate and truffle. It also perfectly matches with the red cooking famed Shanghainese cuisine, such as brown-braised pork, xiaolongbao, and braised wheat gluten
Production	cases made
Cellaring	Drink 2015-2027
Scores/Awards	<p>90 points - Robert Parker, Wine Advocate #218 - April 2015</p> <p>92-94+ points - Robert Parker, Wine Advocate #206 - April 2013</p> <p>92-93 points - James Suckling, JamesSuckling.com - April 2012 (score only)</p> <p>90-93 points - Jeff Leve, thewinecellarinsider.com - April 26, 2012</p> <p>86 points - Jean Marc Quarin (score only)</p> <p>16.5 points - Jancis Robinson, JancisRobinson.com - April 2013</p> <p>16 points - James Lawther, Decanter.com - April 2013</p> <p>86 points - Tim Atkin, MW - timatkin.com (score only)</p> <p>78 points - Jeannie Cho Lee MW, asianpalate.com - April 2013</p> <p>15 points - Gault & Millau (score only)</p>
Reviews	<p><i>"The more expensive cuvée, the 2012 La Fleur Morange, is the more serious of the siblings. Broodingly dark ruby/purple, with more cassis, black raspberry, earth and spice, it is medium to full-bodied, ripe, pure, nicely textured and long. This is consistently a top effort and ideal for drinking early on or cellaring for 10-12 years. It is a blend of 70% Merlot and 30% Cabernet Franc from 80-year-old vines cropped at a lowly 25 hectoliters per hectare (14.5% alcohol)."</i></p> <p><i>"In total contrast is the 2012 La Fleur Morange. This sensational effort exhibits an inky/blue/purple color as well as a sumptuous bouquet of blueberry jam, creme de cassis, incense and camphor as well as a touch of background oak (the wine is aged in 100% new French barrels). Full-bodied and long with ripe tannin, this impressive 2012 should drink well for 15+ years.</i></p> <p><i>Another exclusivity of Jeffrey M. Davies Signature Selections, this excellent estate produces an early-bottled cuvee from 100% Merlot called Mathilde. From a 5-acre parcel of 80-year-old vines cropped at 25 hectoliters per hectare, it is a blend of 70% Merlot and 30% Cabernet Franc that reached 14.5% natural alcohol."</i></p> <p><i>- RP, Wine Advocate</i></p> <p><i>"Distinctive inky, graphite nose. Oak present but integrated. Tight, firm but ripe and long. Touch austere. "</i></p> <p><i>-JL, Decanter.com</i></p> <p><i>"With a good depth of color for the vintage, the wine displays licorice, fennel, earth, coffee and plum notes. Rich, with depth of flavor and roundness, there is a lot to like in this wine. 90-93 Pts"</i></p> <p><i>- JL, thewinecellarinsider.com</i></p> <p><i>"An odd chemical nose with a palate that is dried out and astringent. Notes of bandaid/plaster and Brett on the palate. 2nd bottle was not much better. Short dry finish. Tasted in: Bordeaux, France. Maturity: Drink."</i></p> <p><i>- JCL, asianpalate.com</i></p>
