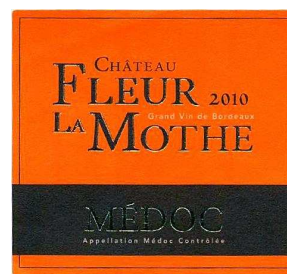


La Presse en parle...



Château Fleur La Mothe 2010

Cru Bourgeois ~ Médoc ~



88 points-Robert Parker-Wine Advocate.com

A blend of Cabernet Sauvignon and Merlot, the 2010 from Fleur La Mothe is full-bodied, relatively structured and masculine, with lots of black currant fruit intermixed with incense and touches of background oak and damp earth. It's a beauty to drink over the next decade.

Top Value: 90 points

Ripe and polished, with coffee, ganache, mint, blackberry paste and steeped fig notes that are nicely layered and flow generously through the charcoal-tinged finish. Drink now through 2019.

JM-Wine Spectator, Issue March, 2013



90- JamesSuckling.com

15.5-Decanter

Smoky oak nose, bright blackberry and raspberry, pencil shavings and cedar wood. Ripe and robust on the palate, natural concentration from ripe grapes.

Decanter, Février 2013.



16 Drink 2015-2023

Merlot, Cabernet Sauvignon. Dark crimson. Sweet and malty. Cassis is more evident on the palate, moving to a firmer and more savoury finish. Tight, fresh and full in the mouth.

4 octobre 2012. JancisRobinson.com



Score 90 :This is an address for very fine Bordeaux. The 2010 has a very pretty Margaux-like bouquet with lifted dark cherry, boysenberry and dark plum fruit with touches of dried rose petals. The palate is medium-bodied with crisp acidity on the entry. It is cohesive and harmonious with a natural, blackberry and *sous-bois* infused finish that glides across the mouth. Very fine. Drink now-2018. Tasted September 2012."

Neal Martin-wwwrobertparker.com-septembre 2012



14,5/15- fruits rouge, bouche gourmande, fondue, petits tanins fins, note boisée, vin tendre, assez fin.

Le Point supplément Bordeaux millésime 2010-Jacques Dupont- 12 mai 2011.



Coup de coeur pour Fleur La Mothe 2010**Vino Magazine-juin 2011**

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