



LA CLAYMORE
vigneron-récoltant



CHATEAU FLAUNYS 2022

MONTAGNE SAINT-EMILION AOC

We have named our most beautiful vines **FLAUNYS**, which means Paradise in Celtic-Gaelic. The cauldrons or **cups** filled with an elixir of life usually reserved for the noble warriors, were traditional symbols of the Celtic paradise. The beautiful Holy Grail fresco of the Saint-Emilion monolithic church shows this cup, which inspired us to choose the red cup with golden details for our **Château FLAUNYS** label.



VINEYARD



Our plots are located in the South West of the AOC, just near Lalande-Pomerol.



Our vines are worked with the respect of environment, with accurate observation of the weather forecasts and health conditions to reduce treatments. Mechanical work of the soil, frequent tillage, systematic leaf-thinning, green harvesting, sorting. For the full expression of the terroir.



Grape variety: **MERLOT**

WINE



Wine making process is made without the use of SO₂, under temperature control in vats for optimal fermentation and maceration during 1 month, plot by plot. After running off and pressing, grapes selected for **CHATEAU FLAUNYS** age part in French oak barrels of 400 Litres, and part in vats. All our barrels are renewed each year. Final blending is made after 12 month's ageing.



Bottled after 18 month's ageing in barrels, **CHATEAU FLAUNYS** is available in 75cl Bordeaux Bottles.

TASTING



YVES BECK, 90pts – “What a beautiful blend of dark fruits, oak and spices on a well-opened background. The attack is smooth on the palate. The wine is full of finesse and harmony. It is savoury, enticing and appealing! Now-2032”.
2022 deliverables (12 November 2024)

AWARDS / PRESS



SILVER Concours International de Lyon 2024

SILVER Concours des Grands Vins de France Mâcon 2024

91pts James Suckling (deliverable, January 2025)

89-91pts Yohan Castaing, Robert Parker (Primeurs, 28 April 2023)

92pts VertdeVin (Dec 2024)

90pts Jeff Leve, The Wine Cellar Insider (mars 2025)



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