

## L'Eclat de Valentin



<b>VINTAGE</b>	<b>2011</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Saint-Emilion Grand Cru</b>
<b>VARIETAL</b>	67% Merlot 33% Cabernet Franc
<b>TERROIR</b>	Sandy soils, fine gravels, "alios" (iron)
<b>INFO</b>	8.87 Ha (21.91 Acres) total vineyard 60 year old vines Hand harvested 17 months aging in new French oak barrels with no rakings 300cs X 6 Production (wooden case) Unfined/ Filtered <b>Sustainable Agriculture Practices</b>

### About the Estate:

Château LEYDET VALENTIN is located on 8.87 hectares (21.91 acres) in Saint-Emilion, at the border with Pomerol. This farm was bought by one of Frederic's ancestors. The estate was subsequently passed down by women of each generation. This is why the name of the owners has unceasingly changed since the 19th century. Frederic's father Bernard LEYDET began running the estate in 1962 with only few hectares then, and bought a few more hectares up until the time of his death in 2006, improving the quality of the vineyard and wines produced.

As for his subtle Château de VALOIS Pomerol, Frederic LEYDET only has in mind to reach a total expression of his exceptional LEYDET-VALENTIN terroir, neighboring famous classified growths, including Château CHEVAL-BLANC 1st Classified Growth Cat. A.

L'ECLAT de VALENTIN is an extremely limited production made from more than 60 year old vines with high 5800 plants / hectare density, taken care with a unique attention; Very short pruning, de-budding, double green harvesting & leaves' removal to optimize maturity. Hand harvesting with an additional berries sorting before destemming. Alcoholic & malo-lactic fermentations take place in new oak barrels (see picture under).. Then it's time for a great ageing process in others new French oak barrels. 17 months for 2011 Vint.

### Tasting Notes:

A savory, pure, soft and rare jewel! Deep garnet color, fig, black fruits and perfect torrefaction notes. Very serious, unctuous palate with a so elegant and long sappy, silky length!

### Press Review:

Soon to come.