

## Château de Valois



<b>VINTAGE</b>	<b>2012</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Pomerol</b>
<b>VARIETAL</b>	73% Merlot 27% Cabernet Franc
<b>ALCOHOL</b>	13.5%
<b>TERROIR</b>	Sandy soils, fine gravels, "alios" (iron)
<b>INFO</b>	7.78 Ha (19.22 Acres) total vineyard 30 year old vines on average Hand harvested 13 months aging in French oak barrels with no rakings Unfined / Filtered <b>Organic Conversion 1st Year</b>

### About the Estate:

Created in 1862, after the dismembering of Figeac, De VALOIS vineyard took its present name in 1886 and does really spans across the 2 most famous appellations: Saint-Emilion (Chateau LEYDET VALENTIN: also available from our selection) and Pomerol. Frédéric LEYDET, now runs this family estate bought by his ancestors and 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 some more, superbly located around, up until the time of his death in 2006.

Aging is done on lies in oak barrels renewed by 1/3, with no rakings and with strict minimum of sulfur. Since the 2001 vintage, Frederic LEYDET doesn't make any fining. He has only one goal in mind: keep the fruitiness and full expression of is truly unique terroir, De VALOIS being located just between Saint-Emilion Appellation on one side (Ch. FIGEAC Classified Growth and in the shadow of CHEVAL-BLANC 1er GCC A), and some of the great Pomerol Chateaux just behind.

In a blind tasting organized by a panel of Michelin starred experts, De VALOIS has been given once the same high ratings as La Conseillante, Gazin & Vieux Château Certan so famous Pomerol!

### Tasting Notes:

«Elegant and harmonious, with the prefect ampleness and freshness in the palate » Bettane & Deseauve 2016

«Underwood and spices nose, rich palate on fleshy and supple aromas » Dussert-Gerber 2016

Showing better every single day! Blackberries, truffles and soft leather notes, silky and elegant. So distinctive palate on leather, humus notes, violets... Really unique.

### Food Pairing:

Pomerol is a classic with Chateaubriand; or try this with roasted bird as in Turkey. Anything hearty in a dried fruit sauce will pair well. - Craig Heffley, NC

### Press Review:

Soon to come.