

L'Eclat de Valois



VINTAGE	2015
REGION	Bordeaux
APPELLATION	Pomerol
VARIETAL	50% Merlot 50% Cabernet Franc
ALCOHOL	14.5%
TERROIR	Gravelly, south side Pomerol plateau
INFO	7.78 Ha (19.22 Acres) total vineyard - 1 Ha (2.41 Acres) devoted to Eclat de Valois. 60 year old vines Hand harvested - 17 months aging in new French oak barrels with no rakings Bottled April 23, 2017 Unfined / Filtered 250 Cs X 6 Production (wooden case) Certified ORGANIC

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 & 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.

Frederic LEYDET has only one goal in mind: keep the full expression of its 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), and some of the great Pomerol Chateaux just behind.

L'ECLAT de VALOIS is an extremely limited production made from more than 60 year old vines with high 5.800 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. Then it's time for a great ageing process in others new French oak barrels.

Tasting Notes:

"Ripe fruits, floral touches, toasted vanilla and spicy bouquet in great harmony. Sappy & gourmand, round & fresh, the palate does deliver a dense flesh on silky tannins..." 1* Guide Hachette

Food Pairing: Clear-flavored dark meat and game medium-mature. Also hard, salty cheeses.

Press Review: 92-93 Pts: « Deep tannins & velvety texture for this *Haute-Couture* Pomerol, with a delicious floral return » Bettane & Desseauve

91 Pts: « Aromas of tar, sand and ripe berries with some bark and black tea. Medium to full body, soft and juicy tannins and very pretty fruits. Delicious finish. » - JamesSuckling.com, Feb. 2018