

L'Eclat de Valois



VINTAGE	2016
REGION	Bordeaux
APPELLATION	Pomerol
VARIETAL	54% Merlot 46% 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 4th, 2018 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-Emillion & 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-Emillion 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:

« The intense balsamic and graphite character makes this stand out in the row of 2016 Pomerols and on the palate there's earthy and meat-extract character that gives this powerful wine, plenty of character. » **92 Pts** JamesSuckling.com.

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

Press Review:

91 Pts "The toasted nose progressively disappear to reveal black fruits & mint, and we above all appreciate the full palate, with a dense and so pleasant floral finale, with usual juicy tannins". Bettane & Desseauve.