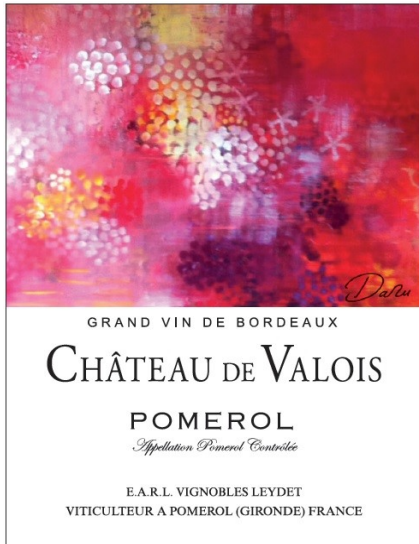


## Château de Valois



Artwork : **DARU** - « Pomerol » painting  
darustudio@gmail.com  
www.daru-junghyangkim.com

<b>VINTAGE</b>	<b>2016</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Pomerol</b>
<b>VARIETAL</b>	72% Merlot 28% Cabernet Franc
<b>ALCOHOL</b>	14.5%
<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 Merlot: from Sept. 30th - Cab . Franc: from Oct. 14th 14 to 16 month (aging in French oak barrels (43% new), with no rakings Unfined / Filtered <b>Certified ORGANIC</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 got once the same ratings as La Conseillante, Gazin & Vieux Château Certan!

### Tasting Notes:

"Fruity freshness with floral notes, charming & crunchy palate with an elegant violet length" *Bettane & Des-seauve*  
"Lots of mint, charcoal, forest floor, and blue fruit-like aromas and flavors" *Jeb Dunnuck*

"This big, bold wine has generous black fruits. With tannins now well integrated, the wine is solid, dense and succulent. Fruit weight is given elegance by the acidity and spice".  
*Roger Voss - 91 Pts Wine Enthusiast*

**Food Pairing:** Chateaubriand or roasted bird Turkey. Anything hearty in a dried fruit sauce - *Craig Heffley, NC*

### Press Review:

"Ripe and fresh at the same time, perfect volume on palate, cassis and floral strong aromas, fleshy texture. An harmonious sensation". *Le Monde*

**92 Pts** "A solid Pomerol with a healthy tannic base and savory character, rather than just big fruit. Nice succulence on the mid-palate and a long, quite harmonious finish". *JamesSuckling.com,*