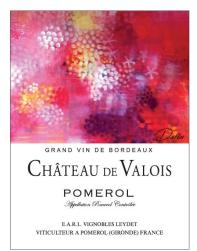


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## Château de Valois



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

VINTAGE	2015
REGION	Bordeaux
APPELLATION	Pomerol
VARIETAL	74% Merlot
	26% Cabernet Franc
ALCOHOL	14.5%
TERROIR	Sandy soils, fine gravels, "alios" (iron)
INFO	7.78 Ha (19.22 Acres) total vineyard
	30 year old vines on average
	Hand harvested
	Merlot: from Sept. 21st - Cab . Franc: from Oct. 7th
	13 to 15 month (aging in French oak barrels (47% new), with no rakings
	Unfined / Filtered
	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-Emiliion (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 terrroir, De VALOIS being located just between Saint-Emilion Appelation 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.

## **Tasting Notes:**

"Purplish color. Elegant bouquet with raspberry and cherries' notes. Pleasant attack thanks to juicy & fruity character. Nice aromatic expression... Tannins in perfect harmony with the structure," Yves Beck

"Silky texture in perfect harmony with floral round palate together with the energy of the Cabernet-Franc." Bettane & Desseauve.

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

## **Press Review:**

**93 Pts:** "A real treat! Sumptuous blackcurrants, berries and perfumed florals with classy caramel oak and a very long, luscious finish." - Jane Anson, Andy Howard - Decanter, March 2020

**90 Pts:** "A soft and easy Pomerol with chocolate, olive and berry character. Medium body, round medium tannins and a flavorful finish." - JamesSuckling.com, February 2018

"Fleshy but focused, with singed sandalwood and vanilla notes framing the core of raspberry and plum puree flavors. Light tea hints pervade the silky finish." - J. Molesworth, Wine Spectator, Web Only 2018