

## L'Eclat de Valentin



<b>VINTAGE</b>	<b>2016</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Saint-Emilion Grand Cru</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>	8.87 Ha (21.91 Acres) total vineyard, 0.90 Ha (2.22 Acres), 2 plots, devoted Eclat de Valentin - 60 year old vines  Hand harvested  17 months aging in new French oak barrels with no rakings  Bottled May 15, 2017  300cs X 6 Production (wooden case)  Unfined / Filtered

### About the Estate:

Château LEYDET VALENTIN is located on 8.87 hectares (21.91 acres) in Saint-Emilion, at the border with Pomerol. This farm was bought by one of Frederic's ancestors. The estate was subsequently 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 a few more hectares up until the time of his death in 2006, improving the quality of the vineyard and wines produced.

As for his subtle Château de VALOIS Pomerol, Frederic LEYDET only has in mind to reach a total expression of his exceptional LEYDET-VALENTIN terroir, neighboring famous classified growths, including Château CHEVAL-BLANC 1st Classified Growth Cat. A.

L'ECLAT de VALENTIN 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 aging process in others new French oak barrels.

### Tasting Notes:

"Under same ownership as the neighboring Pomerol estate Ch. De Valois, this property also has old vines that are vinified & bottled separately. The result is a dense wine from ripe Merlot, giving rich blackberry fruits. The wine is likely to open further and will be better from 2021." Roger Voss **93 Pts** Wine Enthusiast.

### Food Pairing:

Breton Lobster Spring Rolls, Mango and Prawn Salad, Vegetable Tart, and Blueberry Turnover.

### Press Review:

**93 Pts:** « Beautiful aromas of licorice and blue plums here with a succulent array of fresh, rich and ripe tannins, as well as a deep, supple and succulent push of fine, vibrant tannins. This has a great richness and verve all at once.» - JamesSuckling.com, Feb. 18

**92 Pts:** « Salivating deep nose, full attack, tannins long and elegant at the same time, with a beautiful fresh length. Superb balance." Bettane & Desseauve.