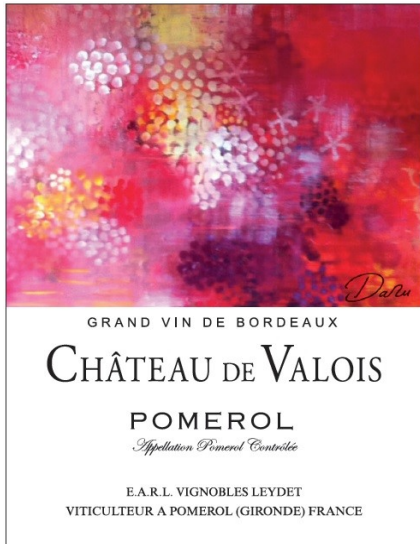


Château de Valois



Artwork : **DARU** - « Pomerol » painting
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VINTAGE	2018
REGION	Bordeaux
APPELLATION	Pomerol
VARIETAL	78% Merlot 22% 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 15 month aging in French oak barrels (40% new, 40% 1 year old, 20% 2 year old ones) with no rakings Unfined / Filtered - Bottled April 10th 2020 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 (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:

"It offers some obvious oak as well as complex notes of black cherries and flowery spice. These carry to a medium-bodied Pomerol that has plenty of extract and concentration, yet stays balanced and elegant, with plenty of charm." **89/92 Pts** *Jeb Dunnuck*

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

Press Review:

"In the 19th century, this was part of the large Figeac properties. Today owned by the Leydet family, the vineyards has produced a balanced, richly structured wine, with fine tannins and juicy black fruits. Its weight is balanced by acidity and freshness, that comes through the end." **90 Pts** *Roger Voss Wine Enthusiast*

"Cherries and hints of berries in the nose and palate. Medium-bodied and fine tannins. Clean finish". **89/90 Pts** *James Suckling*

More to come