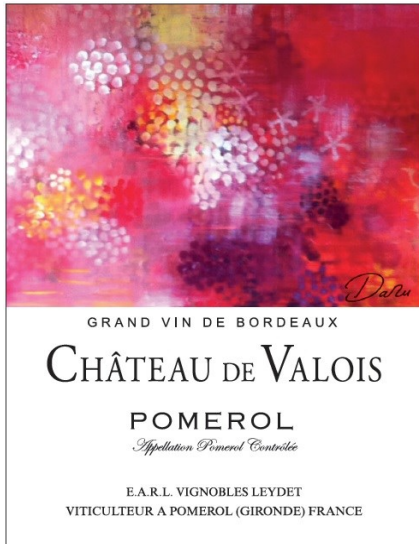


## Château de Valois



Artwork : **DARU** - « Pomerol » painting  
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<b>VINTAGE</b>	<b>2020</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 15 month aging in French oak barrels (40% new, 40% 1 year old, 20% 2 year old ones) 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:

"Aromas of cassis & ripe plums with nut shell, cedar. Licorice & dark chocolate. Medium to full-bodied with fine, polished tannins & a chocolatey texture. Juicy & bright with fresh blue fruits & violets. Crunchy finish." *James Suckling 92 Pts.*

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

### Press Review:

Bing cherries, plums, truffle earth, iron, and tobacco are just some of the nuances. A medium-bodied, round, fleshy, nicely textured Pomerol." *Jeb Dunnuck*

2019 Vint.: "Aromas of ripe cherries, plums, currants, nutmeg & chocolate. Lavender too. It's medium-bodied with fine, creamy tannins. Round & supple with a juicy finish. Nicely done." *James Suckling*

"Solid aromatics of red & blue fruits, sappy herbs, flowers, & incense emerge... It's medium-bodied, with a plush, seamless mouthfeel, ripe tannins, & a great finish. It's a charming, elegant, textbook." *J. Dunnuck*

"Savory, earthy, smoke & red cherry filled, medium-bodied, fresh, lighter styled Pomerol with a touch of chocolate on the back end for early drinking pleasure." *Jeff Leve*