



Bin No:
0817

Wine: **Château Valois,
Bordeaux Supérieur 2013 Vt**

Country: France
Region: Bordeaux
Appellation: Pomerol
The Right Bank

Producer: Château Lestrille Capmartin

Vintage: 2013
Colour: Red
Grape Variety: 77% Merlot - 19% Cabernet Franc - 3% Cabernet Sauvignon
1% Malbec
Status: Still
Allergens: contains sulphites
Body Value: C (A is light, E is full bodied)

abv: 13.0% - bottle size: 75cl

Tasting Note:

A well styled Pomerol with intense cassis aromas, which are enveloped by toasty notes on the nose. The palate is full of ripe Morello cherries and dark chocolate, with big but ripe tannins and a delicious hint of cedar on the long, firm finish.

Winery information:

Château de Valois dates back to 1862 when the original vineyards of Château Figeac were restructured. In 1962, Bernard Leydet owned the vineyard comprising eight hectares. Over time, he added to the Pomerol plots and concentrated on improving the quality through improved vineyard management techniques and investment of the cellar. In 1996 Bernard's son Frédéric Leydet took over, continuing the legacy left by his father and produces truly great Pomerol wines.

Located on the southern slopes of the plateau of the Pomerol appellation, the vines are double Guyot trained. The vineyard soils are made up of gravel and sand with subsoil of iron pan. The harvest takes place manually.

Vinification:

2013 in Bordeaux was a challenging vintage, resulting in one of the smallest in decades. Cool, wet weather in spring was followed by a warm, sunny summer period. However, damaging hail storms in August resulted in significantly reduced yields. Fortunately good diurnal temperatures throughout September helped to rescue the vintage. A precise focus on the harvest dates coupled with a meticulous selection of the grapes, resulted in lively and aromatic wines.

Fermentation took place in small temperature controlled concrete vats for 28 days. The wine was matured for 14 months in oak barrels, of which 35% were new, on its fine lees and without any racking.

Food Recommendation:

Perfect with duck, game or grilled red meats.

