

CHÂTEAU DE VALOIS Pomerol

Part of Château Figeac in the 1800s, Château de Valois offers a rare example of a family-run estate amid the commercial pomp that dominates so much of Bordeaux. Winemaker Frederic Leydet's ancestors purchased the estate after its split, and it was handed down—uniquely—by the women of each generation. Frederic, with the help of his father, Bernard, expanded the property in the 1990s and 2000s to some 20 acres. Importantly, he sought a better balance between his father's traditions and his own desire to pursue natural winemaking, with more attentive vineyard work and less intervention in the cellar. This is a plush, joyful Pomerol that places ripe Merlot grapes center stage.

WINERY: Château de Valois **WINEMAKERS:** Frederic Leydet

ESTABLISHED: 1862

REGION: FRANCE • Bordeaux • Pomerol

APPELLATION: Pomerol AOC

BLEND: 83% Merlot, 17% Cabernet Franc

VINEYARDS: Estate vineyards, some 20 acres, grow on the classic sandy and gravel-rich soils of Pomerol; subsoils are mineral, rich in iron (called "alios").

AGE OF VINES: 35 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in French oak barrels (30% new). Bottled unfined, with minimal added sulfur.

TASTING IMPRESSIONS: Aromas of red plums, summer berries, light spice, hints of licorice. Full-bodied, suave tannins; black and red berry flavors **PAIRING SUGGESTIONS:** Red meat or autumn stews; aged French cheeses

