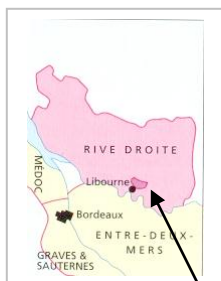




## BORDELAIS



**Pomerol**  
Area of Production

### HIGHLIGHTS

**Terroir:** Sandy soils, fine gravels, "alios" (iron)

**Characteristics:** 2006 Ch. de VALOIS

"Plum and berry aromas follow through to a full body, with velvety tannins and a fruity and berry aftertaste. Best after 2011" J.S. 88 Pts **Wine SPECTATOR**

**Press Review:** Regularly selected or rated **Guide HACHETTE – TASTED Magazine – Every Vintage Rated Wine Spectator**

**Others:**  
**Château LEYDET VALENTIN Saint-Emilion Grand Cru**

## Château de VALOIS

**POMEROL**  
Appellation d'Origine Controllee

**83% Merlot**  
**17% Cabernet Franc**

**7.78 Hectares (19.22 Acres)**

**Sustainable Agriculture practices**

**Hand harvested - Aged in oak barrels (50% new oak – 50% 1 year old for the 2006)**

**Vintage on sale: 2006**

### Specifications:

30 year old vines on average

No pesticides used

At the aged of 33, **Frederic LEYDET** runs this family estate which spans across two appellations: Saint-Emilion (Chateau LEYDET VALENTIN, also available from our selection) and **Pomerol. Château de VALOIS** is located on 7.78 hectares (19.22 acres) in Pomerol and originally comes from the division of a part of the Figeac estate in 1862. 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 19<sup>th</sup> century. Only the name Valois, given in 1886 has remained unchanged. Frederic's father Bernard LEYDET began running the estate in 1962 with only few hectares then, and bought few more hectares up until the time of his death in 2005, improving the quality of the vineyard and wines produced.

Frederic who was born and grew up on the property, took a technical diploma in vine growing and oenology, and came to work at the estate in 1996 and is now 100% in charge of **Chateau de VALOIS**. In the space of 10 years, he has succeeded in imposing his approaches whilst maintaining the traditions passed on to him by his father. From 1996, he started some manual leaf-thinning in the entire vineyard at end of June and after the mid-veraison, then some green harvesting from 1999. As far as hand harvesting is concerned, it took him a while to convince his father... and he had to impose this decision plot by plot but the results where so obvious that it is entirely done since 2001. Ageing is done on lies in oak barrels renewed by 1/3, with no rakings and with strict minimum of sulfur. **Frederic LEYDET** doesn't make any fining since the 2001 vintage. Only one goal in mind: keep the fruitiness and full expression of the terroir. Allow the wine to breath 5 seconds in your glass and you'll be as amazed as we have been by these **Chateau de VALOIS** Pomerol wines: Real, expressive, authentic, serious!!!

**Frederic LEYDET – Ch. de VALOIS** Ageing cellar



**Sorting Table De VALOIS**

