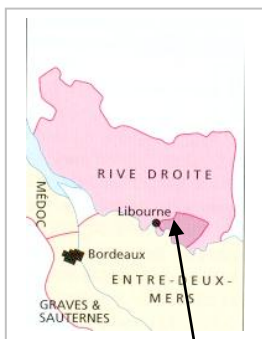




BORDELAIS



Saint-Emilion & Grands Crus
Area of Production

HIGHLIGHTS

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

Characteristics: 2006 Ch. LEYDET VALENTIN

"Vanilla, coffee and berry aromas follow through to a medium body, with velvety tannins and a medium finish. Attractive. Best after 2011" J.S. 87 Pts Wine Spectator

Press Review: Selected or rated 1* *Very Good Wine* or 2** *Remarkable Wine* every year **Guide HACHETTE – TASTED Magazine** – Every Vintage Rated **Wine Spectator**

Others: Château De VALOIS Pomerol AOC

Château LEYDET-VALENTIN

SAINT-EMILION GRAND CRU

Appellation d'Origine Contrôlée

60% Merlot

40% Cabernet Franc

8.87 Hectares (21.91 Acres)

Sustainable Agriculture practices

Hand Harvested - Aged in oak barrels

Vintage(s) 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 two appellations: Pomerol (Chateau de VALOIS, also available from our selection) and **Saint-Emilion Grand Cru**. **Château LEYDET VALENTIN** is located on 8.87 hectares (21.91 acres) in Sain-Emilion, at the border with Pomerol. 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 19th century. 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 at the property, after taking a technical diploma in vine growing and oenology, came to work at the estate in 1996 and is now 100% in charge of **Château LEYDET VALENTIN**. In the space of 10 years, he has succeeded in imposing his decisions whilst maintaining the traditions passed on him by his father. From 1996, he started some manual leaf-thinning in the entire vineyard 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 had to impose this decision plots by plots but the results were quickly 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 a strict minimum of sulfur. **Frederic LEYDET** doesn't make any fining since the 2001 vintage. Only one target: keep the fruitiness and full expression of his terroir.

As for his Pomerol Chateau de VALOIS, **Frederic LEYDET** only has in mind to reach a total expression of his terroir. Unmatchable bouquets and opulence can be found in the **Château LEYDET-VALENTIN**.

Frederic LEYDET



Château LEYDET-VALENTIN

