

# VIGNOBLES LEYDET

POMEROL & SAINT EMILION GRAND CRU

‘Vignobles Leydet’ is first and foremost a family history which dates back to 1862. Since this date the property has grown within the two prestigious Bordeaux appellations that are Pomerol and Saint Emilion Grand Cru. The name Valois was given to the property by a family friend in 1886.





## SAINT EMILION GRAND CRU

CHATEAU LEYDET VALENTIN

Surface area : 8. 87 hectares

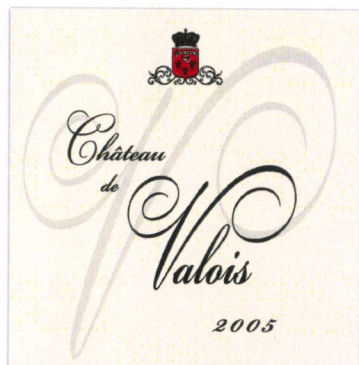
Terroir : Sand over iron oxide subsoil  
Clay and limestone mixed with iron oxide.

Grape Varieties : 67 % Merlot  
33 % Cabernet Franc

Average age of vines : 35 years

Planting density : 5800 - 6000 vines/ hectare

Yield : 43 - 47 hectoliters/ hectare



## POMEROL

CHATEAU DE VALOIS

&

CHATEAU LA CROIX SAINT VINCENT

Surface area : 7.78 hectares

Terroir : Air born sands mixed with fine gravel over a gravel subsoil. Iron oxide is present in the clay subsoil giving the unique Pomerol aromas of truffle and violet.

Grape Varieties : 80 % Merlot  
20 % Cabernet Franc

Average age of the vines : 40 years

Planting Density : 5800 - 6000 vines/ hectare

Yield : 40 - 45 hectolitres/ hectare





### **AGRICULTURAL PRACTISES**

Grass is planted between the row of vines and ploughing undertaken  
Natural, vegetal fertilizer  
Deleafing and green harvest by hand in June and July  
80 % of all vineyard treatments are organic

### **WINEMAKING AND AGEING**

Hand picking with a first selection in the vineyard and a second selection after destemming in the cellar.  
Vatting time 4 to 6 weeks depending upon the vintage and the plots with a cold soak pre fermentation in cement or in stainless steel temperature controlled vats.  
Barrel ageing on fine lees in French oak from the Allier (fine and very fine grain) from 11 to 15 months depending upon the vintage.  
No fining, light filtration before bottling at the estate.  
Heavy bottles with top quality corks.

### **TASTING**

Due to the specific barrel ageing it is advisable to allow the wine to breathe before serving.  
Ageing potential from 8 to 15 years, or even more depending upon the vintage