



CHATEAU LA VALLÉE MONTAGNE SAINT-EMILION 2016

Made with Organic Grapes - **Certified Ecocert since 2010.**

FRANCE



● BORDEAUX



Owned by the Guimberteau family since 1923, Chateau La Vallée is now run by Granddaughter Sophie, who's husband trained at the Domaine de la Vougeraie in Burgundy and at Deiss in Alsace. This is where they met and soon returned to the family estate under the condition that the Chateau would transition to Organic and ultimately Biodynamic (the Estate was already certified Agriculture Raisonnée.)

La Vallée overlooks, well, a Valley as it is one of the highest points in Montagne St Emilion at 120 feet. This is a limestone plateau where grass is grown between the vines and Savoie Sheep are roaming the vineyards. The Estate now produces about 8,000 Cases from about 80 acres (average vine age is 35 years), all certified organic.

One key particularity is that La Vallée is Vinified not by varietals but parcels by parcels (from six distinct terroirs) so Merlot and Cab are co-fermented. Malolactic fermentation end by themselves in November and the wine is aged in tanks until bottling in July with minimal sulfites. It's about the fruit.



Owner
Famille Guimberteau



Tasting
This wine offers fruity notes (blackcurrant, blackberry) roasted coffee and spices (cinnamon, pepper) with a lot of power on the palate due to his youth. In growing older, it offers aromas of undergrowth, of leather, of baked strawberry and becomes much more velvety in the mouth.



Food pairing
This wine will perfectly pair well with a rib steak à la bordelaise, a braised roast beef or a honey duck breast with and its roasted peaches.



Serving temperature
17-18°C

Soil
Deep clay, limestone plateaus

Area of the property
32 HA

Grape varieties
MERLOT - CABERNET FRANC

Volume
75 cl

CHARACTERISTICS

Alcohol	14% vol
Acidity	0,495 for 150 ml
pH	3,53

Light-bodied Full-bodied

Fruity Spicy

Supple Tannic