

Chateau La Vallee

OUR STORY

Owned by the Guimberteau family since 1923 (and now run by Granddaughter Sophie); Certified Organic Ecocert since 2010. Sophie's husband trained at the Domaine de la Vougeraie in Burgundy and with Marceil Deiss. They met in Alsace and returned to the family estate under the condition that the Chateau would transition to Organic and ultimately Biodynamic.

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

Tasting

This wine offers notes of black fruits (blackcurrant and blackberry), roasted coffee and spices, which make it a powerful and elegant wine.

Food and wine pairing

This wine will go perfectly with entrecote à la bordelaise, braised beef or duck breast with honey and roasted peaches. It will also go very well with strong cheeses or chocolate desserts.

Serving temperature

16-18°C

TECHNICAL INFORMATION

APPELLATION: Montagne Saint Emilion

BLEND: Merlot 70% - Cabernet Franc 30%

ACCOLADES :

WINEMAKER: Robert Eden

AVAILABLE FORMAT: 75cL

RESIDUAL SUGAR:

CLOSURE: corkscrew

IMPORTER: CORDIER USA

UPC: 3148592013712

ABV: 14 %

