



- **LES VALENTINES**
- **Appellation** : AOC Saint-Emilion Grand Cru
- **Vintage** : 2018
- **Surface area** : 7.30 ha
- **Terroir** : Ancient sand on clay (1.80 ha)
Clay and limestone on slopes and plateaus (5.50 ha)
- **Grape variety proportions** : 90 % Merlot
10 % Carbernet Franc
- **Average age of the vines** : 40 years
- **Average plantation density** : 7,500 plants/hectare
- **Yields** : 35 hl/ha
- **Growing Practices** : Traditional soil work with no use of herbicide. Suckering, debudding, selection of the bunches as of flowering, leaf thinning in June and August.
- **Harvest** : Sorted in the vineyard before the harvest, the grapes are then collected in small crates, are de-stemmed then sorted and not crushed.
- **Vinification/Ageing** : For the utmost efficiency and precision, each grape variety is attributed its own vat. The harvests are undertaken with the help of small crates, the grapes are sorted in the parcels and at the cellar. They are then placed by gravity into 10 to 30 HL wooden vats. The extraction is effectuated by soft punching down the cap of skins. The wine is then run-off together with its lees into oak barrels to undergo the malo-lactic fermentations. After the malo-lactic fermentations, the wine is then aged, over lees, in oak barrels for 14 to 16 months.
- **Food and wine pairings** : It will perfectly accompany grilled red meats or stews, game or aged cheeses.
- **Consulting Oenologist** : Stéphane Derenoncourt

