

CHÂTEAU DEYREM VALENTIN 2018

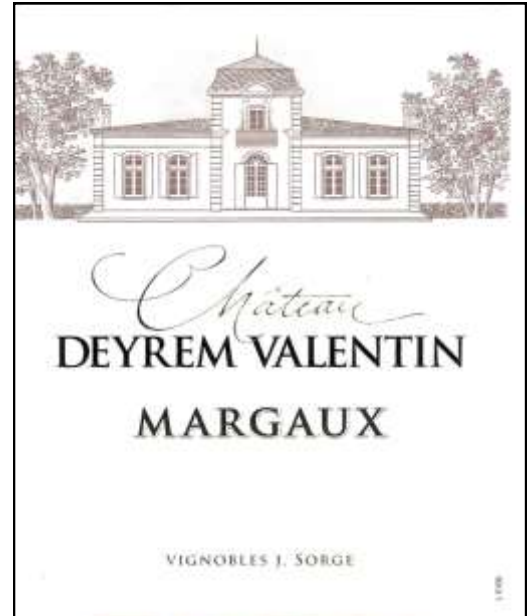
Appellation Margaux Cru Bourgeois

~Background~

Château Deyrem Valentin is located in Soussans, near the center of Margaux, 22 kilometers Northwest of Bordeaux.

However, the vineyards of Deyrem Valentin extend from Soussans to the center of Margaux. The vineyards have an outstanding location and terroir and are adjacent to many of the top Crus Classés of Margaux.

The estate dates from 1730. It has belonged to the Sorge family since 1928. Christelle Sorge is the 3rd generation of winemakers.



~ Viticulture ~

- 13 hectares of planted vineyards.
- The vineyards are planted with 50% Merlot, 49% Cabernet Sauvignon and 1% Petit Verdot.
- The soil and subsoil are 100% deep gravel.
- The average age of the vines is 30 years; however some of the vines are more than 100 years old.
- Planted density of 10,000 vines/hectare.
- Average yield of 50 hectoliters/hectare.
- Manual Harvest.

~ Winemaking ~

- Manual harvest with rigorous sorting during the harvest and at the sorting table.
- Traditional vinification in thermo regulated stainless steel tanks. Vatting for 21 days.
- 100% of the wine is aged in oak barrels 18 months. 50% of the barrels are new; 50% 1 year old.

~ Tasting Notes ~

Beautiful, deep ruby red robe. Fine and delicate nose of red fruits, black currants, leather, and wood tones. Supple, silky palate with good complexity. Excellent balance and tannic structure. Altogether, a very harmonious wine.

This wine goes well with roast meat dishes, wild game, and fowl. Pair it with a Chateaubriand or a roasted partridge. This wine compliments side dishes of wild mushrooms, such as cepes, and braised leeks.



Ripe black cherry, blackberry, dark chocolate and some vanilla on the nose. Hints of gravel and mushroom. It's full-bodied with firm, chalky tannins. Creamy and round. Chewy. Nice spice at the end. Try from 2024.



While this wine does suffer from high alcohol, it also shows much of the Margaux elegance. The firm tannins and bold structure are mitigated by succulent and ripe black-currant flavors. It needs to age, not to be drunk before 2025.

