

# CHÂTEAU DEYREM VALENTIN 2018

AOP 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.

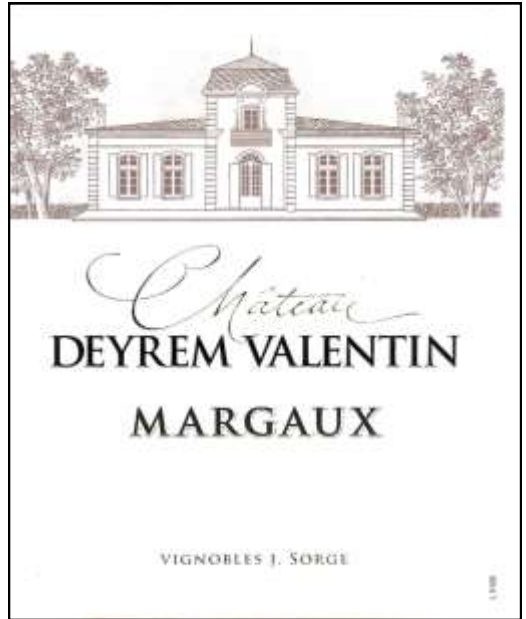
## ~ Winemaking ~

- 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.*



Currants and plums with some floral undertones. It's medium-bodied with a solid core of fruit and a medium finish. Soft and chewy. Drink after 2023.

**89-91 Points :** The 2019 Deyrem Valentin displays a deep garnet-purple color, offering up notions of warm cassis, baked plums, cedar chest, pencil lead and crushed rocks plus suggestions of clove oil and charcoal. Medium-bodied, the plush textured palate delivers mouth-filling black fruits with a lively line and ripe, grainy tannins, finishing mineral-laced.



Bought by ancestors of the Sorge family in 1928, this estate in the north of the Margaux appellation has produced a ripe, juicy and full-bodied wine. Touched by licorice and hints of wood aging it is ageworthy and dense. Drink from 2026.