



CHATEAU LA VALLÉE MONTAGNE SAINT-EMILION 2016

FRANCE



BORDEAUX



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

0DGH ZLWK 2UJDQHEJWULSHHG (FRFHUW VLQFH



2ZQHG E\ WKH *XLPEHUWHDX IDPLO\ VLQFH
QRZ UXQ E\ *UDQGGDXJKWHU 6RSKLH ZKR
'RPDLQH GH OD 9RXJHUDLH LQ %XUJXQG\ DQ
ZKHUH WKH\ PHW DQG VRRQ UHWXUHG WR
FRQGLWLRQ WKDW WKH &KDWHDX ZRXOG WU
%LRG\QDPLF WKH (VWDWH ZDV DOUHDG\ FHU
/D 9DOOPH RYHUORRNV ZHOO D 9DOOH\ DV
ORQWDJH 6W (PLOLRQ DW IHHW 7KLV LV D
LV JURZQ EHWZHHQ WKH YLQHV DQG 6DYR
YLQH\DUGV 7KH (VWDWH QRZ SURGXFHV DE
DFUHV DYHUDJH YLQH DJH LV \HDUV DOO
2QH NH\ SDUWLFXODULW\ LV WKDW /D 9DOO
SDUFHOV E\ SDUFHOV IURP VL[GLVWLQFW W
IHUPHQWHG 0DORDFWLF IHUPHQWDWLRQ HQ
WKH ZLQH LV DJHG LQ WDNV XQWLO ERWW
DERXW WKH IUXLW



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

Light-bodied Full-bodied

Fruity Spicy

Supple Tannic

