

CHATEAU VALANDRAUD

Saint-Emilion Grand Cru - 1er Grand Cru Classé B

En Primeur 2023

Château Valandraud was founded in 1989 by Murielle Andraud et Jean-Luc Thunevin, a couple passionate about wine, following their initial purchase of a 0.6-hectare plot in the Fongaban valley between Château Pavie-Maquin, La Clotte and the village of Saint-Emilion.

In 1999, Jean-Luc and Murielle invested in cool and late-ripening terroirs on the Saint-Etienne de Lisse plateau.

A pioneer in the garage wine movement, Château Valandraud was promoted to Saint-Emilion Premier Grand Cru Classé status in 2012 and renewed in 2022. Since the 2020 vintage, the estate has benefited from a state-of-the-art bioclimatic cellar dug into the limestone hillside.

The 2023 vintage by Jean-Luc Thunevin and his team: "The exemplary work in our vineyards and the precision of our sorting are the hallmarks of this vintage."

After a normal winter in terms of rainfall and temperature, the weather turned wet and rather warm. The rainfall in May and June was not intense but regular. This benefited the vegetative growth of our vines, but also led to unprecedented downy mildew pressure until mid-July. It is thanks to meticulous and regular work in our plots, coupled with perfectly timed treatments, that our vines remain healthy and productive.

The harvest took place under the best of auspices, after some hot weather that accelerated ripening, from 21 September to 15 October.

Densimetric sorting, which for us has been a key element for the last fifteen years, was decisive this year, enabling us to keep only the quintessential grapes from our terroir. The 2023 vintage is a generous one, with outstanding acidity that finely balances the sweetness and the silky tannins we find in all our great vintages.



Terroir: Clay-limestone, 85 meters above the Dordogne river level

Harvested area : 6.6 ha

Blend: 84% Merlot, 8% Cabernet Franc, 8% Cabernet Sauvignon

Average age of the vines: 22 years

Ageing: 18 to 22 months, 100% in new oak barrels - 15hL connected wooden tank (pioneer in no sulfites added wine ageing)

Production : 35 000 bottles

Consultants: Paul-Marie Morillon for viticulture and Jean-Philippe Fort for winemaking (Laboratoire Rolland & associés)

Harvest: manual from September 21st to October 15th

Degree: 15% alcohol **pH:** 3,50

