



OUTRAGEOUS BORDEAUX VALUE!

CHÂTEAU DES VALENTONS-CANTELOUP BORDEAUX SUPÉRIEUR

Château des Valentons-Canteloup is located in Valentons, a small market town 20 km from the city of Bordeaux. The fourth generation at this family estate since 1916, **Jacques Meynard** took up the reins in 1980, adding parcels to bring the estate to its current size of 74 vineyard acres and 7.5 acres of pear trees. Jacques' father Fernand was a dedicated fruit grower celebrated for his outstanding pears, and it was Fernand who planted much of the estate after a historic 1956 frost devastated the property. In 1973 the Meynards purchased the adjoining château and vineyard, Bois Malot, by which the family continues to bottle a variety of white, rosé, and red wines.

The Garonne and Dordogne rivers collaborate here in alluvial clay soils with ferruginous gravel subsoil (red pebbles), providing the exceptional drainage so necessary for fine Bordeaux. Since 1998 the Meynards have followed *agriculture raisonnée*, a practical regimen of environmentally friendly treatments that are never systematic. The estate selectively harvests only optimally mature fruit in temperate conditions: grapes are first sorted during harvest, and see a second sorting at the winery. Aroma, color, and tannin extraction through maceration lasts up to 45 days under micro oxygenation (as opposed to the region's traditional 15-day fermentations).



CHÂTEAU DES VALENTONS-CANTELOUP

65% Merlot, 20% Cabernet Sauvignon, and 15% Cabernet Franc aged 18 months in vat and a vintage-dependent mix of 2-4 year-old oak barrels. *Supple and fruity while young yet offering complexity and "garde" after 8 to 10 years in cellar, Château Valentons-Canteloup is excellent accompaniment to food, as complementary to poultry and lighter meats as it is to grilled red meats and ripened cheeses.*

Bronze Medal Los Angeles Wine & Spirit Competition: **2010** vintage

Silver Medal Los Angeles Wine & Spirit Competition: **2009** vintage

CHÂTEAU DES VALENTONS-CANTELOUP CUVÉE EXCENTRIQUE



Created by Jacques in 2003 and named for its asymmetrical and unusual blend, Excentrique is a **70% Petit Verdot** and 30% Merlot blend produced in small quantities in only the finest vintages. After fermentation on skins for 25-45 days, the wine sees extended élevage of 18 months in a mix of oak barrels and stainless to temper and somewhat organize the eccentricities of the Petit Verdot. *Low yields and severe grape selection bring formidable strength and thrilling depth vividly reminiscent of Bordeaux's most celebrated and far more expensive Grand Vins.*

Silver Medal Los Angeles Wine & Spirit Competition: **2005** vintage

Thank you for your time and for your interest in Connoisseur wines.

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