



## CHATEAU DEYREM VALENTIN 2020

The winter was extremely mild with long rainy spells. These continued into the spring. A lot of work was necessary to combat the threat of mildew, such as very early manual leaf removal. The summer was more relaxed with a beautiful period of good weather.

In September, the grapes benefited from dry, sunny days, followed by cool nights, providing excellent conditions for ripening. Picking, entirely by hand, was a challenge because of the Covid crisis. We started on 21 September with the Merlot and continued with the Cabernet Sauvignon and Petit Verdot, finishing on 1 October. The vinifications went well, with fast alcoholic fermentations and malolactic fermentations finishing on 29 October.

Château Deyrem Valentin 2020 has been in barrels since 17 November, with 50% in new 225-litre barrels and 50% in barrels that have held one wine, where it will remain for around 15 months. This will be decided by tastings during the ageing process.

The first tastings reveal very homogeneous wines, characterized by full-bodied fruit, refined tannins and bright colours. Overall, these are very subtle yet generous wines.

AT: 3.5 Ph: 3.68 %VOL 13.5%VOL

