CHÂTEAU DEYREM VALENTIN 2018



This is the Sorge family's 90th vintage at Deyrem Valentin. We wanted to modernise the presentation this year, to make it more stylish, not forgetting our goal of producing a high quality wine. This proved to be a complex task: rain and mild temperatures in the spring resulted in the vines developing mildew. In 50 years of winegrowing, my father had never seen such a violent outbreak. We worked tirelessly in the vineyard, manually removing leaves and thinning the vines.

The summer was dry and hot. Veraison was fast and uniform, usually a good indication of future quality, in any case, a positive sign!

In early September our confidence began to grow. The weather was magnificent, enabling us to wait peacefully for optimal ripeness. Picking went exceptionally smoothly, beginning on 25 September with the Merlot, followed by the Cabernet and Petit Verdot on 8 October.

The first tastings delighted us with superb homogeneity in all the varieties: an elegant yet solid structure, and a powerful aromatic expression of ripe fruit, with superb length and roundness on the palate. We decided to increase the proportion of new barrels to 50%, with very gentle toasting to preserve the purest expression of the fruit, and an increase of the barrel ageing period to 15 months. The blend is very close to the actual proportions of each variety grown at the property: 53% Cabernet Sauvignon, 46% Merlot and 1% Petit Verdot.

Tasting Notes

Bettane & Desseauve 90pts: Magnificent nose, generous ripe fruit and wild flowers. Dense palate with good substance, plenty of volume and freshness on the finish. An ambitious Margaux.

James Suckling 90-91 pts

J-M Quarin 90 pts

The Wine Cellar Insider 91-93 pts

Markus Del Monego 90 pts

