

MAISON BOUEY

CHÂTEAU LA VALIÈRE
APPELLATION MÉDOC
Cru Bourgeois



Born in 1924 in Tunisia, Marc Pagès, was rapatriated in France in 1965 and acquired the château La Tour de By with two friends. He became the only owner with his children in 1999. In 2005, Marc Pagès called the eldest of his grandchildren to his side, Frédéric Le Clerc, a Polytechnique graduate and water and forestry engineer. When Marc Pagès died in 2007, Frédéric Le Clerc took the lead of the château.

In 2011 he acquired the château La Valière and its vineyard well exposed. Marc Pagès had selected the estate in the 70's for Mr Cailloux's son, his associate.

Tasting notes: *Château La Valière presents a bright color. Its nose unveils a nose of small bays, such as redberries. The texture is silky with elegant tannins. It is a charming wine.*

Owner:

Frédéric LE CLERC

Soil: clay limestone

Average age of the vines: 25 years

Grapes varieties:

Merlot, Cabernet Sauvignon, Cabernet Franc

Winemaking:

The grapes are de-stemmed and crushed. The alcoholic fermentation takes place in stainless steel vats which are equipped with a thermal regulation system. The vats are then left 2 or 3 weeks for maceration before going forward with the running-off of the wine: the vats are emptied. During the maceration and the running-off, the cellar-master takes a sample from each vat and after many tastings, chooses the different vats which are going to be blended together to make different wine.

Aging: in barrels for 18 to 24 months