

Virginie  
de  
Valandraud  
2015  
SAINT-EMILION GRAND CRU

**Virginie de Valandraud** was created in 1992 and named after Jean-Luc and Murielle's daughter.

Since the extension of the vineyard, from the vintage 1997, **Virginie de Valandraud** has its own identity. Vines come from the same plot and wine making is treated with the same care as Château Valandraud.

Because of the constant excellency of wine's quality, Virginie de Valandraud is often considered to be the second wine of Chateau Valandraud, the first Grand Cru Classé of Saint-Emilion.

**Technical information:**

**Soils:** clayey limestone and gravel

**Average age of the vines:** 30 years

**Blending:** 70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon

Manual harvest with several sorting including Tribaie technology

**Vinification:** in thermoregulated stainless steel tanks

**Ageing:** 20 months in new oak barrels



## Press Release



**Neal Martin-91-93 points**

Medium garnet-purple colored, the 2015 Virginie de Valandraud offers up red cherries and mulberries on the nose with florals and earth hints plus a touch of cinnamon. The medium to full-bodied palate is velvety and seductive with lovely expression and depth, finishing perfumed.



**91 points**

Lovely, with an open-knit, flattering display of plum sauce and creamed raspberry notes infused with light anise, cocoa and fruitcake hints. Ready to go. Drink now through 2026. 5,417 cases made.

—JM



**93-94 points**

Wow. This is really excellent with blackberry, blueberry and asphalt aromas and flavors. Full and powerful. Yet racy and pretty. Tiny production..

**JEB DUNNUCK**

**93 points**

The 2015 Virginie De Valandraud is a gem made from 70% Merlot and 30% Cabernet Franc, brought up all in new barrels. This beauty is loaded with notions of ripe black raspberries, cassis, and toasty oak, and hits the palate with medium to full-bodied richness, sweet tannin, and a great finish. It's not the most intellectual wine, yet ticks all the right hedonistic pleasure boxes and is perfect for drinking over the coming 10-15 years.



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