



CHÂTEAU  
PETIT VAL

SAINT-EMILION GRAND CRU

PRESS PACK





## SUMMARY

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The story of an encounter	05
Seeking to achieve perfect symbiosis	06
The ambition to share enjoyment	09
Innovate to recreate	10
Wines	12
Petit Val	12
Muse du Val	13
Rose du Val	14
Tasting notes & comments	16



*“  
Château Petit Val is this subtle setting north of Saint-Emilion,  
a village listed by UNESCO as world heritage site  
in the category of cultural landscapes.*

*The chateau owes its name  
to the lovely little valley which it nestles in ”*





## THE STORY OF AN ENCOUNTER...



### **Does destiny play its part in encounters like this?**

When Jean-Louis Alloin and his wife Olivia decided to invest in a Bordeaux estate, Château Petit Val seemed like the best way to get back to their roots.

As a lover of wine - especially those of this appellation - Jean-Louis, a true epicurean, was attracted by the quality and unsuspected diversity of the terroirs at Château Petit Val.

He found the property so well preserved, it was as if it had been reserved for him by destiny, so after forty years in business, this son and grandson of a farming family with origins in the Beaujolais region decided to return to his kin's traditions.

The story also includes an important encounter, when Jean-Louis and Olivia came across David Liorit, a passionate winegrower and consultant, to whom they decided to entrust this discrete jewel.

With his characteristic inventiveness and courage, David applied his talent to an innovative approach designed to produce outstanding wines expressive of their terroir, while protecting the vines, the people who work in them and the environment.

Together, they have the impression that they hold in their hands a distinctive terroir in a subtle setting. Their ambition is to combine passion and expertise to elevate Château Petit Val to be on a par with the best *grands crus*.



## SEEKING TO ACHIEVE PERFECT SYMBIOSIS



Great wine is born of an **implied bond between people and their terroir**. It comes above all from their **overriding desire** to get things right, from their devotion in looking after the vines and the soil to the best of their ability and from the precision with which they craft the wines.

Everything counts, and at Château Petit Val the greatest attention is paid to working in harmony with our vines. It is our ambition to achieve perfect symbiosis between nature, the hand of Man and the wine produced, to ensure we get the very best.





The real asset of the Château Petit Val estate is the diversity and complementarity of its different terroirs. The vineyard consists of 12 hectares (30 acres) of perfectly balanced sandy clay and clayey limestone soils, ideal characteristics for wine growing.

Led by the estate manager David Liorit, our team has adopted a rational cultivation process that prioritizes a balanced approach aiming **to enrich our soil, protect the fruit and leave time** for the benefit of our wines.

**- The vine:**

we aim to grow our vines while **protecting our vines and their environment** by sowing cereals, encouraging the use of grass as a cover crop and increasing biodiversity by planting fruit trees, hedges and by setting up hives. We control yields depending on the potential of the vines.

**- The fruit:**

in order to protect the fruit the grapes are picked by hand and placed carefully in trays to ensure they are not damaged. They are immediately cooled to avoid oxidation and cleaned using a Viniclean machine, then sorted by hand. This way we ensure that only the very best of the harvest, the "caviar" remains.

**- The time:**

throughout out the winemaking process, we take time: the fruit undergoes a cold soak to give it time to express itself fully, to extract the intense color and silk of the wine. The winery and ageing cellar have been reorganized to improve wine making conditions. Château Petit Val is made in stainless steel vats while the more concentrated Muse du Val is made by vinifying whole grapes. **With great thoroughness, David Liorit meticulously blends and crafts the wines that are enhanced by time.**



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*Petit Val our Saint-Emilion Grand Cru, displays black fruit and spicy aromas and is silky, well-balanced, supple and fresh. Muse du Val, our cuvée prestige, is elegant, complex, and creamy. It is aged in French oak barrel for 14 to 18 months, Rose du Val our press rosé with its lovely pale robe completes our range.*”





## THE AMBITION TO SHARE ENJOYMENT



Jean-Louis Allouin and David Liorit share the ambition of giving Château Petit Val all the advantages of a *Grand Cru Classé* by focusing on quality both in the vineyard and the winery.

Château Petit Val has embarked on a quality process that strives to combine the generosity of the soil with the know-how of Man, to extract the very best and propose wines worthy of the great appellations. All the hard work done since the property was acquired has definitely borne fruit.

To express the best from this terroir and ensure the estate's long life, substantial investments have been made and work carried out: the winery has been enlarged and the stainless steel vats renovated and equipped to enable cap punching, while the cellars have been modernized. This work was done to reorganize processes and reveal the beauty and quality of this people-sized estate, while sharing our lifestyle with visitors.





## INNOVATE TO RECREATE



Château Petit Val is particularly keen to innovate and get the very best from the rich complexity of its terroir. After launching Rose du Val, a pressed rosé with a pale robe, David Liorit took up the new challenge of producing Riesling in Bordeaux.

He hopes this bold choice, which should produce results in 2019, will bring a new identity and expression to this grape variety from Alsace, Olivia Alloin's home region.





At Château Petit Val, we want to cultivate a difference, which is why the decision was taken to vinify Malbec grapes in amphorae imported from Tuscany. It was a choice motivated by a desire to be more environmentally friendly and to return to the origins of winemaking.

Fermentation in amphorae is more natural, slower and gentler and benefits from continuous, regular oxygenation because of the porosity of the pottery. It conserves the purity of the aromatic and taste characteristics of the fruit and softens the tannins.





# CHÂTEAU PETIT VAL

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SAINT-EMILION GRAND CRU

**Owners:** Alloin Family

**Vineyard area :** 11 hectares

**Soil types:** sandy clay / clayey limestone slopes

**Planting details:** 6 500 vines per hectare

**Average age of the vines:** 35 years

**Cultivation methods:** rational cultivation / Poussard pruning method

**Soil management:** permanent,  
natural grass cover every other row and tillage.

**Grape varieties:** 70% Merlot, 20% Cabernet Franc, 10% Petit Verdot

**Yield:** 35-40 hectolitres per hectare

**Harvest:** picking by hand using trays.  
The grapes are sorted in the vineyard and in the cellar.  
The harvest is protected in a refrigerated cellule.

**Winemaking techniques:** the fruit is processed plot by plot.  
Cold soak before fermentation.  
The wine is made in stainless steel vats and the caps are punched.

**Post-fermentation maceration:** the skins are allowed to steep  
for 8 to 10 days after fermentation.

**Malolactic transformation:** in 100% new barrels

**Barrel ageing:** 12 to 18 months in French oak barrels

**Annual production:** 55 000 bottles



# MUSE DU VAL

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SAINT-EMILION GRAND CRU

**Owners:** Alloin Family

**Vineyard area:** 1 hectare

**Soil types:** clayey limestone slopes

**Planting details:** 6 500 vines per hectare

**Average age of the vines:** 35 years

**Cultivation methods:** rational cultivation / Poussard pruning method

**Soil management:** permanent,  
natural grass cover every other row and tillage.

**Grape varieties:** 50% Merlot, 50% Cabernet Franc

**Yield :** 30 hectolitres per hectare.

**Harvest:** picking by hand using trays.  
The grapes are sorted in the vineyard and in the cellar.  
The harvest is protected in a refrigerated cellule.

**Winemaking techniques:** the fruit is processed plot by plot.  
Cold soak before fermentation.  
The wine is made in stainless steel vats and the caps are punched.

**Post-fermentation maceration:** The skins are allowed to steep  
for 8 to 10 days after fermentation.

**Malolactic transformation:** in 100% new barrels

**Barrel ageing:** 16 to 18 months in French oak barrels

**Annual production:** 5 000 bottles

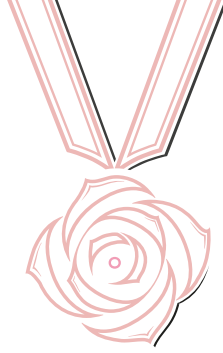


ROSE  
DU VAL

BORDEAUX

Famille Albert





# ROSE DU VAL



BORDEAUX

**Owners:** Alloin Family

**Vineyard area:** 1,5 hectares

**Soil types:** sandy clay soils

**Planting details:** 6,100 vines per hectare

**Average age of the vines:** 35 years

**Cultivation methods:** sustainable agriculture

**Soil management:** natural and permanent  
grassing one row out of two and tillage.

**Grape varieties:** 50% Merlot, 50% Cabernet Franc

**Yield:** 40 hectolitres per hectare

**Harvest:** by hand

**Winemaking techniques:** direct pressing, 18-20°C

**Maturation:** in stainless steel vats

**Annual production:** 1 800 bottles, 600 magnums

## TASTING NOTES & COMMENTS

### 2017 VINTAGE

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#### JAMES SUCKLING

**Château Petit Val - 88-89/100** - Some dark-berry and mineral character. Medium body and a good center palate but it's slightly diffuse at the end. Wait and see.

#### JEAN-MARC QUARIN

**Muse du Val - 15/20**

#### VERT DE VIN

**Château Petit Val - 91-92/100** - Le nez est aromatique et offre une très fine concentration ainsi que de l'harmonie. On y retrouve des notes de cassis, de mûres sauvages et de petites baies sauvages associées à des touches de poivre de Timut, à une très discrète pointe de poivron (en fond) ainsi qu'à de fines touches de zan et d'épices douces. La bouche est fruitée, juteuse, équilibrée, un peu serrée, fine et offre de la tension ainsi que de la complexité. En bouche ce vin exprime des notes de mûre juteuse, de cassis et plus légèrement de baies rouges juteuses, de cerise associées à de fines/discrètes touches de bourgeon de cassis (en fond), à des pointes de boisé toasté et d'épices. La fin de bouche est un peu serrée. Les tannins sont fins. Présence d'une très discrète pointe de tabac et d'une imperceptible pointe de caramélisation (en fond) sur la persistance.

**Muse du Val - 92-93/100** - Le nez est aromatique, élégant et offre une fine concentration, une fine puissance ainsi qu'une petite complexité. On y retrouve des notes de mûre, de cassis et de petites notes de baies sauvages, de baies rouges écrasées associées à une pointe de framboise écrasée, de réglisse, de poivre de Sichuan ainsi qu'à une subtile pointe de tabac blond (en fond) et de thé. La bouche est fruitée, équilibrée, un peu serrée, droite et offre une bonne définition, une trame minérale, une fine acidité, de la finesse, un fin dynamisme, du gras, une bonne fraîcheur ainsi qu'une petite rondeur. En bouche ce vin exprime des notes de cassis juteux, de mûre juteuse et plus légèrement de groseilles charnues écrasées associées à de petites/fines touches de cerise, de zan, à une très discrète touche de bourgeon de cassis (en fond) ainsi qu'à de subtiles touches d'épices douces et à de très discrètes touches de chocolat noir (en fond). Les tannins sont bien menés, élégants et légèrement fermes. Bonne persistance.

#### JEB DUNNUCK

**Château Petit Val - 90-92/100** - I loved the 2017 Château Petit Val. A deep purple color is followed by a plump, sexy fruit bomb that offers up loads of sweet black and blue fruits, hints of herbs, and a touch of minerality. Drink it over the coming 7-8 years.

**Muse du Val - 89-91/100** - The 2017 Muse du Val is slightly more superficial and offers a charming, forward style as well as plenty of blue fruits and floral notions. As with the Petit Val, it's nicely balanced and shines for its charming, opulent fruit.

#### YOHAN CASTAING

**Château Petit Val - 89-91/100** - Fruits noirs, floral, épices. Bouche juteuse et charnue, de beaux tanins précis. Moelleux et onctueux.

**Muse du Val - 90-92/100** - Nez boisé, épicé, très fruits noirs. Bouche dense et ronde, le boisé reste fondu, l'ensemble bien équilibré. Une belle bouteille.

#### YVES BECK

**Château Petit Val - 89-91/100** - Pourpre dense aux reflets violacés. Bouquet fruité aux notes légèrement confites. Touche de vanille et de réglisse. Attaque friande. Au palais, le vin a du corps et de la race. Les tannins ont du grain et la finale est chaleureuse. Un vin de caractère qui demande à s'épanouir mais qui est doté d'un bon fond. 2021-2034

## TASTING NOTES & COMMENTS

**Muse du Val - 88-90/100** - Pourpre violacé. Bouquet marqué par son élevage. Notes de vanille et noix de coco. Attaque suave, séduisante. Au palais, le vin est marqué par un côté confit et chaleureux. Les tannins sont compacts tandis que la finale est marquée par le côté vif de la structure. Un vin de caractère, un peu trop marqué par son élevage. 2021-2028.

### **BETTANE & DESSEAUVE**

**Château Petit Val - 15/20** - Tannin croquant et gourmand.

**Muse du Val - 14,5/20** - Encore un peu tannique, ce vin devrait bien évoluer.

### **DANIEL SÉRIOT - JOURNAL D'UN PASSIONNÉ DE LA RIVE DROITE**

**Château Petit Val - 90-92/100** - La robe est assez profonde avec un liseré de couleur violette. Le nez ouvert évoque les cerises, les petites baies noires nuancées de notes épicées, de fleurs mauves et de merrain neuf. L'attaque est veloutée le vin prend de la densité dans un centre charnu et fruité. La finale est allongée, très fraîche, avec une texture assez veloutée, d'une bonne et persistante expression aromatique.

**Muse du Val - 90-93/100** - La robe est profonde à légèrement saturée de teinte violette. L'agitation accentue des arômes de cerises noires, de cassis, de boîte à épices, avec un élevage de qualité mais sensible. La bouche est assez riche, assez concentrée, bien en chair, veloutée et fruitée. La finale est longue, tenue par des tannins fermes, fraîche, un peu marquée par la prise de bois qui amoindrit en partie l'intensité aromatique.

### **JACQUES DUPONT - LE POINT**

**Château Petit Val - 14,5/20** - Nez café, boisé grillé, bouche bien fruitée tendue, de la matière, serrée, un peu astringent en finale.

**Muse du Val - 14/20** - Nez boisé, bouche puissante, dense, tannins présents, assez savoureux.

### **YOHAN CASTAING - TERRE DE VINS**

**Château Petit Val - 92/100** - Bouche cohérente avec un jus séveux, une belle mâche et un équilibre intéressant. Tannins légèrement resserrés mais qui dévoilent un vin droit, à la jolie tension de fin de bouche. Légers amers et tannins un peu séchant sur une finale de fruits noirs bien mûrs.

**Rose du Val - 89-90/100** - Fruits blancs, des notes florales. Un nez élégant. Juteux, gourmand, aérien, frais. Un vrai plaisir.

## **2016 VINTAGE**

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### **GAULT & MILLAU**

**Château Petit Val - 16-18/20** - Fresh, ink, cold terroir with iris and violet notes. Smooth, mellowness, very nice balance, net and pure black fruits aromas. Very beautiful wine.

**Muse du Val - 17,5/20** - A significant woody taste but enjoyable with iris notes, a splendid mellowness, beautiful structuring tannins and an almost perfect balance. Congratulations!

### **TERRE DE VINS**

**Château Petit Val - 16/20** - Very nice aromatic precision in the nose without any exuberance. The mouth, not very expressive today (sweet spice notes), is elegant, silky and harmonious. Good length.

### **BETTANE & DESSEAUVE**

**Château Petit Val - 88/100** - Flexibility in the tannins with a nice length, it has coating and attractiveness.

**Muse du Val - 91/100** - Flexibility in the tannins with a deep and juicy length and a nice peppered shading, one of the vintage's revelation.



## TASTING NOTES & COMMENTS

### JAMES SUCKLING

**Château Petit Val - 92-93/100** - Layered and fruity with juicy fruit character. Full-bodied and round and dense tannins. Outstanding core of fruit and tannins.

### YVES BECK

**Château Petit Val - 91-93/100** - Bouquet with a good intensity revealing chalky notes. Black fruits, such as blackcurrant and blackberry, at the airing of the wine. In comparison with March 2017, the wood is perfectly integrated. In the mouth, the wine is dense. Full-bodied and tightness; also, a nice aromatic expression. Juicy fruit character. The tannins are revealing little by little in the finish and present a fine grain. 2022-2041.

**Muse du Val - 92-94/100** - Deep purple. Intense and complex bouquet. Liquorice, cocoa beans and blueberry. Chalky notes and pepper mint as well. Creamy, silky and elegant introduction in the mouth. Fullness and delicacy. The tannins present a fine grain and are perfectly integrated. Persistent fruity finish. A wine made with precision that must be followed in the future. 2022-2041.

### MARIE-JOANNA ROGINSKA

**Muse du Val - 17/20** - Clear and silky touch, floral notes, tangy black fruits, liquorice, smoke notes, Chinese black tea, curved tannins, minty finish, very good acidity.

### JACQUES DUPONT

**Château Petit Val - 15/20** - Red fruits, full-bodied, nice substance, fine bitter taste, smooth tannins, well-balanced, sweet spices, sophisticated.

### BERNARD BURTSCHY

**Château Petit Val - 15,5/20** - Violet robe. Intense red fruits nose, woody touch. The wine is dense, quite tannic, medium length, nice fruit. Elaborated with 75% Merlot and 25% of Cabernet Franc. 3 to 8 years.

**Muse du Val - 15/20** - The robe is dark and the nose is marked by black fruits. The wine is compact, firm, tannic with a nice density and a vanilla finish. Slightly dry for the moment. 50% Merlot, 50% Cabernet Franc.

### L'EXPRESS

**Rose du Val** - Located in Saint-Emilion, Château Petit Val produces a beautiful Saint-Emilion *Grand Cru* but also an iodized rosé, very chalky, with an aerial and precise finish.

## 2015 VINTAGE

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### LA REVUE DU VIN DE FRANCE

**Château Petit Val - 15,5-16/20** - Nice sharp juice, the tannins perfectly get on with the freshness of the well-preserved fruit.

### LE POINT

**Château Petit Val - 14,5-15/20** - Black fruits, spice, the mouth is fruity, the tannins are soft; good stuff, gourmet and fresh.

### VINIUM

**Château Petit Val - 15,5/20** - Pretty nose of black fruits, full, juicy, full-bodied, with firm but supple tannins.

## TASTING NOTES & COMMENTS

### YVES BECK

**Château Petit Val - 93-94/100** - Garnet red with crimson reflects. Understated bouquet that brings to mind violets, blueberries, liquorice and mint. Enjoyable mineral touch. Sharp attack. The body has muscle but also flesh, with a good balance between the tannins and the structure, even if the tannins haven't an easy role. The finish is vivid, juvenile but not very expressive yet. All the elements are present for a long future. A promising wine to monitor with attention.

### YVES BECK

**Muse du Val - 94-96/100** - Purple crimson. Flowery fruity bouquet with enjoyable notes of blackcurrant, cherry, coffee and violets. Nice mineral touch with graphite. Smooth, juicy and elegant attack. The body has texture and an attractive texture that gathers all the elements together. The tannins are powerful, rough and in harmony with the acidity. The wine has some juice, fruit and balance. The tannins are tight but give a beautiful intensity. The finish reveals notes of chocolate. Great success. Congratulations. 2023-2048.

### THE WINE PATRIOT

**Château Petit Val - 92/100**

**Muse du Val - 95/100**

### 2014 VINTAGE

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### GUIDE VINS & SANTÉ

**Château Petit Val** - Editor's Choice

### CONCOURS INTERNATIONAL DE LYON

**Château Petit Val** - Gold Medal - Nice sharp juice, the tannins perfectly get on with the freshness of the well-preserved fruit. N.C.

### THE WINE PATRIOT

**Château Petit Val - 90/100**

**Muse du Val - 92/100**

### ALLWINES / Commentaires de dégustation de professionnels américains

#### **Château Petit Val**

Tasting comments from American professionals

*Robe*: Intense garnet

*Nose*: Raspberry, Blackberry jam

*Mouth*: Good structure, red and black fruits, good acidity in the finish

*Food and wine pairings*: Beefsteak with Roquefort sauce, Burger (bacon, cheddar)

*Comments*: Perfect to potentially attract the American consumer who wants to learn about French wines

#### **Muse du Val**

*Robe*: pourpre brillant

*Nez*: sol labouré humide, cheminée, fruit noir, prune, tabac

*Bouche*: boisée, tanin moyen + fruit rouge

*Accords mets et vins*: faux-filet, joue de porc grillée

*Commentaires*: quand Napa rencontre Bordeaux, des influences réciproques qui feront de ce vin un succès.

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