



## La Demoiselle de Sociando-Mallet 2018 Haut-Médoc



### **Vineyard**

"Terroir" of gravel and clay over a clay-limestone sub-soil.

Average age of the vines: 25 years

Density of plantation: 8 333 plants /ha

### **Vine growing methods and harvesting**

Low double Guyot pruning

Traditional ploughing

Integrated soil enrichment

No spraying against botrytis

No de-leafing and no green harvest

### **Vinification and ageing**

Manual harvesting from September 11<sup>th</sup> to 29<sup>th</sup>, in small crates with sorting of the grapes before and after de-stemming.

Classical wine making in lined concrete and stainless steel vats, temperature-controlled.

Vatting period : 20 days.

Malolactic fermentation in vats.

Ageing of 33% of the wine in new oak barrels during 12 months.

Racking every 6 months.

### **Blend**

64% Merlot

36% Cabernet Sauvignon

### **Œnologue Conseil**

Michel-Bernard Couason