



SPECIFICATION SHEET

Château Sociando-Mallet 2014

HAUT MEDOC

OWNERS : Sylvie and Jean GAUTREAU, since 1969

SURFACE AREA : 85 hectares harvested

SOIL AND SUB SOIL : Gravel over a clay-limestone sub-soil

BLEND : 37 % Cabernet Sauvignon, 60 % Merlot, 3 % Cabernet Franc

AVERAGE AGE OF THE VINE : 40 years

DENSITY OF PLANTATION : 8,333 plants per hectare

OTHER INFORMATION ABOUT THE VINEYARD :

Low Guyot Double pruning
Traditional ploughing
Integrated soil enrichment
No spraying against botrytis
No de-leafing and no green harvest

AVERAGE YIELD : 45 hl/ha.

VINIFICATION AND AGEING :

Hand picking from September 23rd to October 11th, in small crates with manual sorting of the grapes before and after de-stemming.

Traditional vinification in temperature-controlled stainless steel and lined concrete vats. Pumping over, rack and return.

Vatting period : 30 days.

Malolactic fermentation in vats, without addition of malolactic bacteria.

Ageing of 85% of the wine in new French oak barrels for 12 months.

Racking every 6 months, by the esquive bung hole.

No fining. No filtration.

BOTTLING : at the property.

James Suckling@jamesuckling · 26 mars

As always 2014 @Sociando_Mallet should offer excellent value. Chewy and rich with serious fruit and nutty character. #enprimeur. 92-93

Wine Spectator : 89-92 - Jean-Marc Quarin 15.5