



## Château Sociando-Mallet 2018 Haut-Médoc



### **Vineyard :**

82 hectares in production

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

Grape varieties: 55% Merlot, 40% Cabernet Sauvignon and 5% Cabernet Franc

Average age of the vines: 35 years

Density of plantation: 8 333 plants /ha

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

Double Guyot pruning

Traditional ploughing

Integrated soil enrichment

No spraying against botrytis

No de-leafing and no green harvest

### **Vinification and ageing :**

Hand picking from September 19<sup>th</sup> to October 12<sup>th</sup> 2018, 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.

Ageing 90 % in new French oak barrels for 12 months.

Racking every 6 months.

**Blend :** 66% Merlot, 30% Cabernet Sauvignon and 4% Cabernet Franc

**Yield :** 48 hl/ha.

**Second label :** La Demoiselle de Sociando-Mallet

**Consultant Oenologist:** Michel-Bernard Couasnon