



La Demoiselle de Sociando-Mallet 2015 Haut-Médoc



Vineyard:

20 hectares in production
"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 16th to October 2nd, in small crates with sorting of the grapes before and after de-stemming.
Classical wine making in temperature-controlled, lined concrete and stainless steel vats.
Vatting period : 20 days.

Malolactic fermentation in vats, without addition of lactic bacteria.
Ageing of 30% of the wine in new oak barrels for 11 months.
Racking every 6 months.

Blend : 65% Merlot, 30% Cabernet Sauvignon and 5% Cabernet Franc

Production: 146 000 bottles. Yield : 47 hl/ha Alcohol : 13 % vol

Technical corks: DIAM 10