



SPECIFICATION SHEET

La Demoiselle de Sociando-Mallet 2012

HAUT MEDOC

OWNER : Jean GAUTREAU, since 1969

SURFACE AREA : 21 hectares

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

GRAPE VARIETIES : 50 % Cabernet Sauvignon, 50 % Merlot

AVERAGE AGE OF THE VINE : 30 years.

DENSITY OF PLANTATION : 8,300 plants per hectare

OTHER INFORMATIONS ABOUT THE VINEYARD :

Low Guyot pruning
Traditional ploughing
Reasoned soil improvement
No spraying against Botrytis.
No green harvesting nor leaves removal.

YIELD : 55 hl/ha.

VINIFICATION AND AGEING

Manual harvesting from September 28th to October 15th, in small crates with sorting of the grapes before de-stemming.

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

Vatting period : 25 days.

Malolactic fermentation in vats, without addition of lactic bacterium.

Ageing of 30% of the wine in new oak barrels during 11 months. Total ageing of 15 months.

Racking every 3 months, by the plug.

No fining.

BOTTLING : Done at the property.

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Technical director : Vincent FAURE
Cellar master : Patrice LAUJAC
Vineyard manager : Vincent SACCO