



La Demoiselle de Sociando-Mallet 2014 Haut-Médoc



Vineyard:

21 hectares in production
“Terroir” of gravel and clay over a clay-limestone sub-soil.
Average age of the vines: 30 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 23rd to October 11th , 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, without addition of lactic bacterium.
Ageing of 30% of the wine in new oak barrels during 11 months.
Racking every 6 months, by the plug.

Blend : 35% cabernet sauvignon, 65% merlot

Production : 96 000 bottles, yield : 45 hl/ha, degree : 13 % vol

Tasting note: « violet beautiful ripe black fruit and fresh. Elegance for a charming young lady. Surely one of the finest wines of this vintage fun»

Gault & Millau mai-juin 2015