



La Demoiselle de Sociando-Mallet 2016 Haut-Médoc



Vineyard:

20 hectares in production

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

Grape Varieties: 65% Merlot, 32% Cabernet Sauvignon and 3% Cabernet Franc

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 26th to October 19th 2016, 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, 33% Cabernet Sauvignon and 2% Cabernet Franc

Consultant Oenologist: Michel Couasnon