



Château Sociando-Mallet 2017 Haut-Médoc



Vineyard :

77 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:

Low double Guyot pruning

Traditional ploughing

Integrated soil enrichment

No spraying against botrytis

No de-leaving and no green harvest

Vinification and ageing :

Hand picking from September 13th to October 3rd, 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 in 90 % new French oak barrels for 12 months.

Racking every 6 months.

Blend : 55% Merlot, 40% Cabernet Sauvignon and 5% Cabernet Franc

Yield : 46 hl/ha.

Second label : La Demoiselle de Sociando-Mallet

Consultant Oenologist: Michel-Bernard Couasnon