

La Demoiselle de Sociando-Mallet 2019 Haut-Médoc



Vineyard

"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

Traditional ploughing Mindful soil improvement No spraying against botrytis

Vinification and ageing

Manual harvesting from September 18th to October 11th, in small crates with sorting of the grapes before and after de-stemming. Classical wine making in temperature-controlled concrete and stainless steel vats. Vatting period: 25 days. Malolactic fermentation in vats. Ageing of 30% of the wine in new oak barrels for 12 months.

Blend

83% Merlot 17% Cabernet Sauvignon

Yield

43 HI / Ha

Alcohol Content

14.5 % vol

Consultant oenologist

Michel-Bernard Couasnon

DECANTER: 91 Neal MARTIN: 89/91 James SUCKLING: 91-92 Yves BECK: 90-92