



SPECIFICATION SHEET

Château Sociando-Mallet 2010

HAUT MEDOC

OWNER : Jean GAUTREAU, since 1969

SURFACE AREA : 79 hectares harvested

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

GRAPE VARIETIES : 55 % Cabernet Sauvignon, 40 % Merlot, 5 % Cabernet Franc

AVERAGE AGE OF THE VINE : 35 years.

DENSITY OF PLANTATION : 8,333 plants per hectare

OTHER INFORMATIONS ABOUT THE VINEYARD :

Low Guyot pruning
Traditional ploughing
Reasoned soil improvement

AVERAGE YIELD : 53 hl/ha.

VINIFICATION AND AGEING :

Manual harvesting in small crates, from September 24th to October 15th, with sorting of the grapes before de-stemming.

Classical wine making, with native yeasts, in lined concrete and stainless steel vats, temperature-controlled. Malolactic fermentation in vats, without addition of lactic bacterium.

Ageing in 100% new oak barrels during 12 months.

Racking every 3 months, by the plug.

No fining of the wine.

J. Robinson : 16,5

Revue du Vin de France 17-18
Robert Parker : 91-93

J.M. Quarin : 15,5-15,75

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