



## Château Sociando-Mallet 2015 Haut-Médoc



### Vineyard :

57 hectares in production  
“Terroir” of gravel and clay over a clay-limestone sub-soil.  
Grape varieties: 45% Cabernet Sauvignon, 50% Merlot, 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-leafing and no green harvest

### Vinification and ageing :

Hand picking from September 16<sup>th</sup> to October 2<sup>nd</sup>, 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, without addition of malolactic bacteria.  
Ageing in 100% new French oak barrels for 12 months.  
Racking every 6 months.  
No fining. No filtration.

**Blend :** 45% Cabernet Sauvignon, 55% Merlot.

**Production :** 286 300 bottles. Yield : 47 hl/ha. Alcohol : 13.5 % vol

**Second label :** La Demoiselle de Sociando-Mallet

Tasting notes : James Suckling 92/93, Jean-Marc Quarin 15.5, Decanter 90, Jancis Robinson 16.5+, la revue des vins de France : 15-16/20, René Gabriel 17/20, Jeff Leve : 86-88. Jacques Dupont 16/20, Antonio Galloni 87-90.