



Château Sociando-Mallet 2016 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 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-leafing and no green harvest

Vinification and ageing :

Hand picking from September 26th to October 19th, 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 100% new French oak barrels for 12 months.

Racking every 6 months.

Blend : 50% Merlot, 47% Cabernet Sauvignon and 3% Cabernet Franc

Yield : 48 hl/ha.

Second label : La Demoiselle de Sociando-Mallet

Consultant Oenologist: Michel Couasnon

Scores : James Suckling 93-94, Deacanter 92, Jancis Robinson 16.5, Neil Martin 92-94, la Revue des Vins de France 17-17.5, Bettane & Desseauve 94, Jean-Marc Quarin 17, Jeff Leve 92-94, Antonio Galloni 88-91, Yves Beck 96-97, Le Point Jacques Dupont 17.

Cellar Master : Patrice Laujac - Vineyard Chief : Vincent Sacco - Sales Contact : Pascale Thiel
Owners : Jean & Sylvie Gautreau