



SPECIFICATION SHEET

Château Sociando-Mallet 2013

HAUT MEDOC

OWNERS : Sylvie and Jean GAUTREAU, since 1969

SURFACE AREA : 83 hectares harvested

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

BLEND : 47 % Cabernet Sauvignon, 53 % Merlot

AVERAGE AGE OF THE VINE : 40 years.

DENSITY OF PLANTATION : 8,333 plants per hectare

OTHER INFORMATIONS ABOUT THE VINEYARD :

Low Guyot pruning
Traditional ploughing
Reasoned soil improvement
No spraying against Botrytis
No green harvests nor leaves removal.

AVERAGE YIELD : 28 hl/ha.

VINIFICATION AND AGEING :

Manual harvesting in small crates, from September 30th to October 12th, with sorting of the grapes before and after de-stemming.

Classical wine making 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 6 months, by the plug.

No fining of the wine. No filtration.

James Suckling : 90 – 91

Wine Spectator : 87 – 90

Bettane et Desseauve : 90

Revue du Vin de France : 15 – 15,5

Decanter : 16,75

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Technical director : Vincent FAURE

Cellar master : Patrice LAUJAC

Vineyard manager : Vincent SACCO