

Château Sociando Mallet



Château Sociando Mallet

HAUT MEDOC

OWNER

Jean GAUTREAU, since 1969

SURFACE AREA

The vineyard covers 90 hectares

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

30 years

DENSITY OF PLANTATION

8,333 plants per hectare

OTHER INFORMATIONS ABOUT THE VINEYARD

Low Guyot pruning

Traditional ploughing

Reasoned organic soil improvement

AVERAGE YIELD

55 hl/ha.

VINIFICATION AND AGEING

Manual harvesting in small crates with sorting of the grapes before de-stemming. Classical wine making, with native yeasts, in lined concrete and stainless steel vats, temperature-controlled.

Vatting period : 25 to 30 days.

Malolactic fermentation in vats, without addition of lactic bacterium.

Ageing in 100% new oak barrels during 12 months. Total ageing of 18 months.

Racking every 3 months, by the plug.

BOTTLING

Done at the property

DESCRIPTION OF OUR WINE'S TYPICITY

The wines of Sociando-Mallet are characterized by a very deep and dark colour, complex aromas of little red fruits and a well-integrated fine oaky touch. They are by tradition long-keeping wines.

The wines are full-bodied, straight and elegant, with a lot of freshness and depth.



Technical director : Vincent FAURE

Cellar master : Patrice LAUJAC

Vineyard manager : André CHAULIAGON