



La Demoiselle de Sociando-Mallet 2017 Haut-Médoc



Vineyard:

“Terroir” of gravel and clay over a clay-limestone sub-soil.

Average age of the vines: 25 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

Manual harvesting from September 11th to 29th , in small crates with sorting of the grapes before and after de-stemming.

Classical wine making in temperature-controlled, lined concrete and stainless steel vats.

Vatting period : 20 days.

Malolactic fermentation in vats, without addition of lactic bacteria.

Ageing of 33% of the wine in new oak barrels for 11 months.

Racking every 6 months.

Blend : 65% Merlot, 35% Cabernet Sauvignon

Consultant Oenologist: Michel-Bernard Couasnon

Estate Manager: François Hugueniot - Cellar Master: Patrice Laujac - Vineyard Chief: Vincent Sacco

Sales Contact: Pascale Thiel

Owners : Jean & Sylvie Gautreau