

Château Soutard, Saint-Emilion Grand cru classé, is one of the oldest properties of Saint-Emilion. Our 30 hectares contiguous vineyard is representative of the limestone plateau.

Chateau Soutard's wines have a subtle mixture of strength and elegance, witnessing the natural majesty of this wonderful terroir.



General manager: Bertrand de Villaines

Vineyard manager: Olivier Brunel

Winemaker and commercial: Véronique Corporandy

Geographical location: 800 meters from Saint-Emilion

Total surface area: 30 hectares

Terroirs: 70 % of clay & limestone plateau, 17 % of

clay slopes, 13 % of sandy slopes

Grape varieties: 67 % merlot, 21 % cabernet franc, 9 %

cabernet sauvignon, 3 % malbec

Average age of vines: 16 years

V*i*ntag**e 2021**

Harvest time: From September 22th to October 11th

Alcohol: 13 % Vol.

Area used in production: 22 hectares.

Harvest and vinification: Hand harvest. Storing of grapes in cold

room during 24 hours. Transfer of the

berries by gravity.

Types of tanks: 60 hl thermoregulated wooden tanks,

stainless steel truncated cones, double wall

of 60 hl.

Ageing (French oak barrel): 45% new barrels, 30 % one year old

barrels, 25 % wooden vats

Blend: 70 % merlot, 18 % cabernet franc, 7 %

cabernet sauvignon and 5 % malbec

Château Soutard 2021 shows a fruity nose, with toasted notes. The wine is dense, full-bodied, smooth. Nice freshness and acidity. Balanced wine with a good persistence of the

