



Château Sociando-Mallet 2013 Haut-Médoc

Vineyard :

83 hectares in production
"Terroir" of gravel and clay over a clay-limestone sub-soil.
Grape varieties: 53% Merlot, 47% Cabernet Sauvignon.
Average age of the vines: 40 years
Density of plantation: 8 333 plants /ha

Vine growing methods and harvesting:

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
Bettane et Desseauve : 90
Wine Spectator : 87-90
Decanter : 16,75
Revue du Vin de France : 15-15,5

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Cellar Master : Patrice Laujac - Vineyard Chief : Vincent Sacco -
Owners : Jean & Sylvie Gautreau