

GREENWOOD

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Château Sociando-Mallet 2014

Haut-Médoc



Vineyard :

85 hectares in production

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

Grape varieties: 45% cabernet Sauvignon, 50% merlot, 5% cabernet Franc

Average age of the vines: 35 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 :

Hand picking from September 23rd to October 11th, in small crates with manual sorting of the grapes before and after de-stemming.

Traditional vinification in temperature-controlled stainless steel and lined concrete vats. Pumping over, rack and return.

Vatting period : 30 days.

Malolactic fermentation in vats, without addition of malolactic bacteria.

Ageing in 100% new French oak barrels for 12 months.

Racking every 6 months.

No fining. No filtration.

Blend : 37% cabernet sauvignon, 60% merlot, 3% cabernet franc

Production : 330 000 bottles, yield : 45 hl/ha, degree : 13 % vol

Second label : La Demoiselle de Sociando-Mallet

Tasting notes : James Suckling@jamesuckling · 26 mars

As always 2014 @Sociando_Mallet should offer excellent value. Chewy and rich with serious fruit and nutty character. #enprimeur. 92-93

Wine Spectator : 89-92 René Gabriel : 17 Decanter : 90 Bettane-Desseuve : 16

La Revue des Vins de France : 16 /16.5

Cellar master : Patrice Laujac – Vineyard chief : Vincent Sacco

Owners : Jean Gautreau & Sylvie Gautreau