



Château Sociando-Mallet 2025

Haut-Médoc

Vineyard

77 hectares in production

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

Grape varieties: 55% Merlot, 43% Cabernet Sauvignon and 2% Cabernet Franc.

Average age of the vines: 22 years

Density of plantation: 8 333 plants /ha

Vine growing methods and harvesting

Traditional ploughing

Mindful soil improvement

No spraying against botrytis

Vinification and ageing

Manual harvesting in small crates, from September 24th to October 4th , with manual sorting of the grapes before and after de-stemming.

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

Malolactic fermentation in vats.

Ageing in 80% new oak barrels for 12 months.

Blend

66% Merlot

31% Cabernet Sauvignon

3% Cabernet Franc

Yield

25 HI / Ha

Alcohol Content

14 % vol

Second wine

La Demoiselle de Sociando-Mallet

Consultant oenologist

Thomas Duclos

