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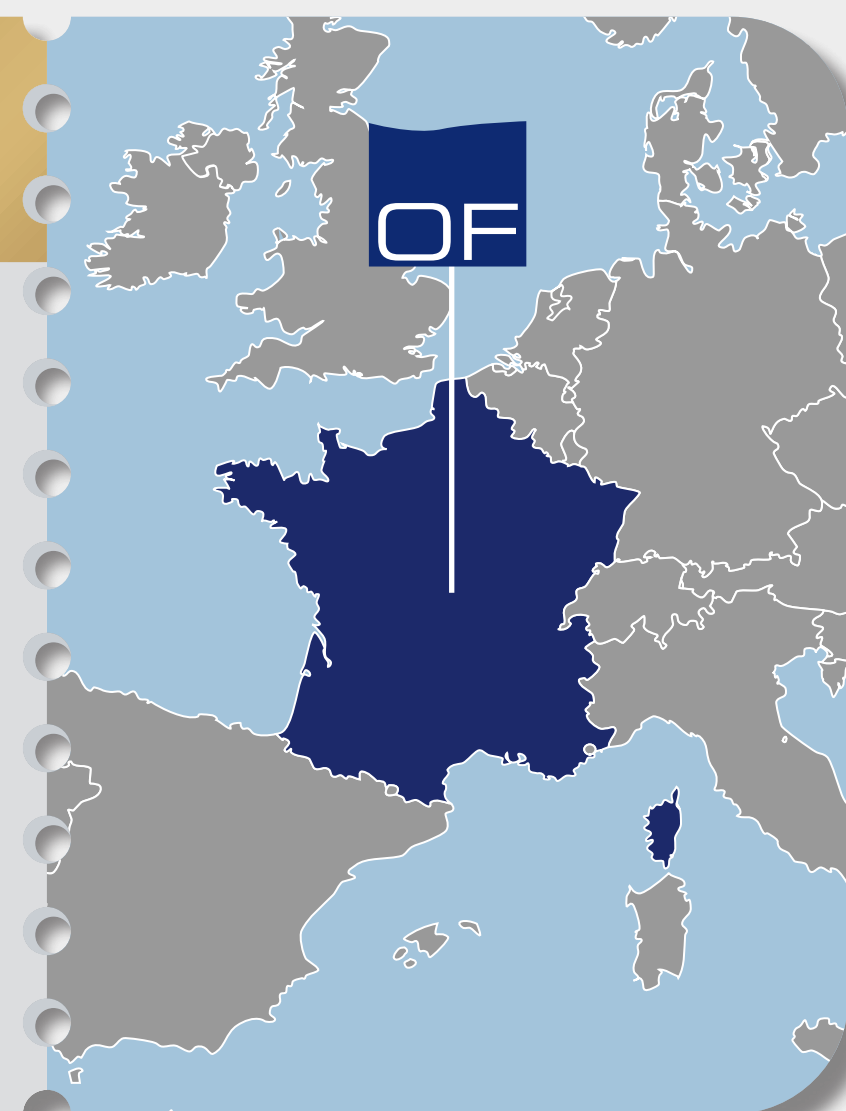
OENOFRANCE



Scea Haut Sociondo



FRANCE



LABEL

Château Haut Sociondo

D.O.C.

AOC Blaye Côtes De Bordeaux

VARIETY

95% merlot
5% Cabernet Sauvignon

TPOLOGY

Red

VINTAGE

2018

ALCOHOL

14,5 %VOL

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USED PRODUCTS

SELECTYS® ITALICA CR1
VIVACTIV® PREMIER
VIVACTIV®
PERFORMANCE
STAVES QUALITY ONE

FRANCE



Scea Haut Sociondo



DESCRIPTION

“Terroir: clay-lime on the south slopes of the municipality of Cars, facing onto the Gironde estuary.
Harvest by machine on 20 September.
After sorting and cleaning the harvest, vatting for 3 weeks in stainless steel vats at a controlled

temperature of between 26 and a maximum of 28 °C. After drawing off and during malolactic fermentation, Staves Quality one is added for 12 months of maturation.
A light gelatin binding to refine the tannins completes the maturation.”