



CHÂTEAU SOUTARD-CADET

SAINT-ÉMILION GRAND CRU

VINTAGE 2017



Area : 2.70 ha.

Soils : clay on limestone on the plateau of Saint-Emilion.

Planted grape varieties : 90% Merlot, 10% Cabernet Franc.

Average age of the vineyard : 40 years old.

Culture methods :

- Tilled soils.
- All the tasks during the green period are hand made (disbudding, thinning out the leaves).
- Responsible use of phytosanitary products in an environmental protection approach.

Harvesting : 100% by hand on the 22nd and 23rd of September.

Yields : 30 hl/ha.

Type of vats : temperature controlled stainless steel vats and 500 L barrels for integral vinification.

Wine-making process :

- Selection by gravity and densimetric sorting.
- Pigeage.
- Malolactic fermentation in barrel.

Ageing : 100% new French oak barrels during 16 months.

Final Blend : 90% Merlot, 10% Cabernet Franc.

Potential alcohol : 14.5% vol. **Batch number** : L1SC0619.

Bottling Date : on the 26th and 27th of June 2019.

Production : 8,000 bottles.

Certification : Engaged in an Environmental Management System and HVE3 certified.