



Château Haut Sociondo

Jérôme ZABEL
& Jean-Francois REAUD

Your main character trait ?

Good humour and joie de vivre

Your favourite activity ?

Being with friends

Your favorite vineyard ?

The Blaye area, naturally !

Your real-life heroes or heroines ?

My grandfather

Château Haut Sociondo was founded by my grandparents in 1960. At the time they already owned 8 hectares of vines and this increased to 15 when they founded the Château. Passionate about the Blaye terroir, I joined the family estate in the 2000s. I have devoted myself to it with passion and love, following the family tradition as faithfully as possible in managing the vineyard and crafting the wine. Jean-François Reaud is the new owner of the Château since 2015. I continue to work closely with him to craft supple, fruity and well-structured wines.



Château Haut Sociondo

BLAYE CÔTES DE BORDEAUX

Village : Cars

Total surface of the vineyard : 15 hectares

Type of soils : Limestone and Clay-limestone

Blend of grape varieties : 95 % Merlot, 4 % Cabernet Sauvignon and 1 % Malbec

Wine vinification : Cold maceration prior to fermentation according to grape quality. A slow start to alcoholic fermentation with pumping over three to four times a day followed by delestage. Three weeks' gentle maceration at a temperature of 22°C. Aged in cement vats.

Tasting notes : Deep, almost black in colour. The subtle and pleasant nose of summer berries pierces through unmistakable, softly wooded notes of vanilla and cocoa. The wood also subtly marks the attack, giving way rapidly to a full-bodied roundness underpinned by a high-quality tannic structure. A wine with great potential.

Wine and Food pairing : Meats in sauce

Awards :

Vintage 2015 : Gold medal Concours de Bordeaux - Vins d'Aquitaine 2016, Gold medal Gilbert & Gaillard 2016, Silver medal AWC Vienna 2016, Bronze medal Concours de Mâcon 2016, Silver medal IWC 2016, Bronze medal Wine & Barrel 2016, 87/100 Blind Tasted by Andreas Larsson, 86-87/100 by James Suckling

Vintage 2016 : Gold medal Concours Mondial des Vins de Féminale 2017



Château Haut Sociondo Cuvée Prélude

BLAYE CÔTES DE BORDEAUX

Village : Cars

Total surface of the vineyard : 15 hectares

Type of soils : Limestone and Clay-limestone

Blend of grape varieties : 95 % Merlot, 4 % Cabernet Sauvignon and 1 % Malbec

Wine vinification : Cold maceration prior to fermentation according to grape quality. A slow start to alcoholic fermentation with pumping over 2 or 3 times a day followed by delestage. Three weeks' gentle maceration at a temperature of 22°C. Aged in 225 litre French oak barrels (one third new barrels) without racking, in an anaerobic environment to preserve a maximum of fruit.

Tasting notes : The colour is concentrated with pretty garnet tints. The powerful nose expresses the heating process used in making the aging barrels. An elegant blend of spices and pungent, buttered notes. This aromatic richness is confirmed on the palate, which is full-bodied and delicate. The finish leads into notes of jam and wood. This is a wine which takes on the quintessential characteristics of the wood it is aged in.

Wine and Food pairing : Game

Awards :

Vintage 2015 (First vintage for this wine) : More results to come



VIGNOBLES
GABRIEL
& Co