



Château Haut Sociondo

Jérôme ZABEL
& Jean-Francois REAUD

Your main character trait ?
Good humour and joy to live

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 : 11 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 2016:

DOUBLE GOLD CWSA 2018

GOLD FEMINALISE 2017

SILVER MACON 2017

SILVER ALLWINES 2017

BRUXELLES 2018 82,5/100

89/100 WINE ENTHUSIAST

87 POINTS JAMES SUCKLING

Vintage 2018 :

GOLD JAPAN COMPETITION 2019

GOLD TERRE DE VINS 2019

SILVER LYON 2019

SILVER CWWSC 2019

BRONZE MACON 2019

Château Haut Sociondo Signature

BLAYE CÔTES DE BORDEAUX



Village : Cars

Total surface of the vineyard : 4 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 :

GOLD BORDEAUX 2018

GOLD CITADELLES DU VIN 2017

SILVER PARIS 2017

WINE ENTHUSIAST 89/100

JANCIS ROBINSON 16+

Vintage 2016 :

ONE STAR GUIDE HACHETTE 2019



VIGNOBLES
GABRIEL
& Co