



## 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 :** 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 medal CWSA 2018, Gold medal Féminalise 2017, Silver medal Mâcon 2017, Silver medal Allwines 2017, Bruxelles 2018 82,5/100, 89/100 Wine Enthusiast.

**Vintage 2017 :** Gold medal Gilbert et Gaillard 2018, Gold medal Mâcon 2018, Gold medal Féminalise 2018, Gold medal Elle à Table 2018 Silver medal International Wine Awards 2018, Silver medal AWC Vienna 2018, Palm Wine and Fooding Pairing – London 2018



## Château Haut Sociondo Cuvée Prélude

### 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 medal Bordeaux 2018, Gold medal Citadelles du Vin 2017, Silver medal Paris 2017, Wine Enthusiast 89/100, Jancis Robinson 16+

**Vintage 2016 :** Gold medal Gilbert & Gaillard 2018, Gold medal Paris 2018, Gold medal Frankfurt 2018, Bronze medal International Wine Challenge 2018, Silver medal International Wine Awards 2018



VIGNOBLES  
**GABRIEL**  
& Co