



Château Haut Sociondo

Jérôme ZABEL

Your main character trait?

Good humor and joyfulness

Your favorite activity?

Being with friends

Your favorite vineyard area?

The Blaye area, naturally !

Your real-life heroes or heroines?

My grandfather

Sheltered in the village of Cars' heights and facing the Gironde estuary, Château Haut Sociondo and its vineyard overlook one of the most famous slope of Blaye Côtes de Bordeaux appellation. The history of the estate goes back to 1949, when the Martinaud family settled there. 13 years later, Louis and Michelle Martinaud, my grandparents, started purchasing parcels of vines. They gave the name Haut Sociondo to the estate in reference to a 7-hectare land's name bought the same year. After vine and wine studies, I joined the farm in 2001, full of passion for the terroir of Blaye and loyal to my family's work. Since 2015, Jean-François Réaud is now the lucky owner of Haut Sociondo. Caring for the legacy of Martinaud family, Réaud family decided to welcome me as vine and wine manager of its three wineries. Since 2021 and as a proof of our commitment to future generations, we have got the organic agriculture certification label.



Château Haut Sociondo

BLAYE CÔTES DE BORDEAUX

Village: Cars

Terroir: Soil of clay and clay-limestone, south/south-west exposure - altitude of 61 meters

Winemaking and ageing: Mechanical harvest at the end of september / beginning of october. Cold maceration prior to the fermentation according the quality of the grape. Slow alcoholic fermentation with temperature regulation. Pumping over 2 to 3 times a day then delestage. Smooth maceration during 3 weeks at 22 Celsius degrees. Ageing in cement vats with wooden dominos.

Blend: 100% Merlot

Tasting comments: 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.

Food and wine pairings: Meats in sauce

