

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 harvesting from late September to early October. Pre-fermentation cold maceration depending on grape quality. Slow alcoholic fermentation with temperature control. Pump-overs two to three times a day, followed by rack and return. Gentle maceration for 15 to 20 days at 25°C. Ageing in concrete tanks with oak dominoes.

Blend: 100% Merlot
From the 2020 vintage : 90% Merlot, 10% Cabernet Franc

Tasting comments: Deep, almost black colour. The nose is subtle yet appealing, revealing red fruit aromas beneath delicate vanilla and cocoa oak notes. The palate opens with well-integrated oak before giving way to a rich, generous texture supported by a high-quality tannic structure. A wine with outstanding ageing potential.

Food and wine pairings: Roast veal chop with morel mushrooms, roasted porcini mushrooms.

