

Du Raisin, C'est Tout ! - Jérôme Zabel

ZABEL Jérôme

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?

The "Méthode Nature" wine of Château Haut Sociondo. Sheltered in the village of Cars' heights and facing the Gironde estuary, Château Haut Sociondo overlooks 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. 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.



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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

Tasting comments: Deep, almost black in colour. The subtle and pleasant nose of summer berries pierces through unmistakeable, 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: Beef tataki

