



Ch Sociando Mallet, Anthony Barton



Product code	AN8816RC
Grapes	Merlot (50%), Cabernet Sauvignon (47%), Cabernet Franc (3%)
Country	France
ABV%	14%
Case Size	6
Closure Style	Cork
Producer	
Vintage	2016



HVE



Vegetarian

Tasting Notes

Very dark glowing crimson. Great graphite nose. Some rich meatiness. Very much pushed up the ripeness scale. Seems richer than I remember it but it's clearly very ambitious. Thick and sweet. Not really my style but it will over-deliver to those who are still looking for a wine from the 1990s! Drying end. Drink 2024-2040. **16.5/20** Jancis Robinson MW, 2017

Viticulture

Planting density: ~8,300 vines/ha Average vine age: ~30–35 years Grape composition (typical): Cabernet Sauvignon: ~40–55% Merlot: ~40–55% Cabernet Franc: ~5% Traditional vineyard practices with minimal intervention; yields often left to natural variation, contributing to the estate's distinctive style.

Winemaking

Fermentation in temperature-controlled stainless steel and cement vats. Malolactic fermentation in tank. Aging: ~12 months in French oak, typically with a high proportion of new barrels (often close to 100%). Annual production: ~20,000–35,000 cases of the grand vin

Awards

90 pts Vinous A. Galloni in 2021

91 pts Decanter in 2020