

Château BADETTE

GRAND CRU CLASSÉ
SAINT EMILION GRAND CRU



Famille Vandenberghe

Vineyard



Soil

clay-limestone, clay-sand,
sand-clay



Work under rows

mechanical



Mating disruption



Average density

7,000 vines/ha



Average age

25 years

About viticulture

Grape varieties: 67% Merlot, 28% Cabernet Franc, 5% Petit Verdot.

Our practices: No herbicides, Reasoned Agriculture, Green manure and permanent grass cover, Leaf thinning, Green harvest

Harvests



MANUAL IN CRATES

Sorting: Densitometry, manual

About vinification

Vinified entirely in 500-litre barrels and small stainless steel vats for plot-by-plot vinification, filled by gravity, with manual punching of the cap.

45-day vatting period with prefermentary cold maceration.

Total production: between 40 000 and 60 000 bottles

Growths:

- Château Badette
- La Fleur de Badette
- Le Grand Monsieur Badette



Presentation of the winery



Appellation

Saint-Émilion Grand Cru



Area

10 ha



Our values

High Environmental Value (HVE)



Team

M. Arnaud Vandenberghe
Owner

M. Jean Philippe Fort
Oenologist

M. Mathieu Richard
Technical director

Appellation

Saint-Émilion Grand Cru

Blend

Merlot: 85 %
Cabernet franc: 10 %
Petit Verdot: 5 %

Our barrel-ageing

50% in barrels, 50% in vats

Yield: 45 hl/ha

Production volume: 25,000 btl

Technical data

Alcohol content: 13.5 %
pH: 3.74
Total acidity: 3.3 g/L

Tasting note

Fleur de Badette's deep, brilliant ruby colour reveals an intense nose of ripe black fruit, subtly enhanced by notes of liquorice, sweet spices and perfectly blended oak. On the palate, the balance is masterful: suppleness, freshness and length combine with mellow tannins for a refined, gourmet sensation. Enjoy it now, or cellar it for 8 to 10 years to allow it to develop harmoniously. Ideal with: roasted or grilled meats, tender game, poultry and mature cheeses.

Weather conditions

In Bordeaux, 2012 was marked by contrasting climatic conditions, requiring great precision in the vineyards. After a rainy spring and late flowering, the hot, dry summer from mid-July encouraged ripening, especially on the best terroirs. The spread-out veraison meant that the green harvest had to be rigorous. The Merlots, harvested in excellent condition, are supple and expressive.

