

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: 80 %
Cabernet franc: 10 %
Petit Verdot: 5 %

Our barrel-ageing

50% in barrels, 50% in vats

Yield: 45 hl/ha

Production volume: 30,000 btl

Technical data

Alcohol content: 13 %
pH: 3.64
Total acidity: 3.2 g/L

Tasting note

Fleur de Badette is a wine with a deep ruby colour and an intense nose of ripe black fruit, enhanced by notes of liquorice and sweet spices. On the palate, it is seductive in its suppleness, balance and freshness, with elegant tannins and good length. Gourmet and refined, it can be enjoyed now and will improve over 8 to 10 years. Ideal with roasted or grilled meats, tender game, poultry and mature cheeses.

Weather conditions

The 2014 vintage was built in two stages: a cool, wet and uncertain first part of the season, followed by a spectacular turnaround thanks to an exceptionally warm, dry and bright September, followed by a summery October. The conditions at the beginning of the summer limited the concentration of the grapes, but the ideal late season allowed the grapes to ripen slowly and completely, particularly the Cabernets, which expressed themselves particularly well. The harvest, which took place in dry, warm weather, produced healthy, ripe, well balanced grapes. The red wines of the 2014 vintage are more successful than in 2013, with supple, fruity Merlot and elegant, dense, complex Cabernets. A vintage driven by the nese, freshness and quality of the late season.

