

Château BADETTE

GRAND CRU CLASSÉ
SAINT EMILION GRAND CRU



Famille Vandenbogaerde

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 Vandenbogaerde

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: 14 %
pH: 3.59
Total acidity: 3.6 g/L

Tasting note

Fleur de Badette has an intense, luminous ruby colour. The nose reveals generous aromas of ripe black fruit, mixed with hints of liquorice, cocoa, sweet spices and subtle, perfectly integrated oak. On the palate, the attack is supple and harmonious, carried by a precise fruity structure, silky tannins and balanced acidity that brings freshness and length. This delicious, refined wine is beautifully complex and can be kept for 8 to 10 years. Goes well with: roast or grilled meats, tender game, poultry and mature cheeses.

Weather conditions

The 2015 vintage was an exceptional year in Bordeaux, combining the five conditions for a great red wine: uniform overing, progressive water stress, complete ripening, and harvesting in dry, mild weather. After a hot, dry spring, the summer was particularly sunny, with marked water stress which favoured concentration and richness. The rains in August allowed the grapes to ripen again without being diluted excessively, while September and October were dry and moderately warm, providing an ideal window of opportunity for a calm, spread-out harvest. The red wines have excellent density, generous aromatic expression, ripe, silky tannins and excellent ageing potential. A complete vintage, combining power, elegance and balance.

