

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: 30,000 btl

Technical data

Alcohol content: 14.5 %
pH: 3.47
Total acidity: 3.6 g/L

Tasting note

Deep, brilliant ruby colour. Expressive nose of ripe black fruit, enhanced by notes of liquorice, sweet spices and discreet oak. Supple and well-balanced on the palate, with a precise fruity structure, smooth tannins and controlled acidity for freshness and length. A delicious, refined wine, to be enjoyed now or kept for 8 to 10 years. Ideal with roasted or grilled meats, tender game, poultry and mature cheeses.

Weather conditions

In Bordeaux, 2016 was an exceptional vintage, combining quality and quantity in a classic, harmonious style. After a rainy winter and a cool spring, the vines benefited from a hot, dry summer, which allowed the grapes to concentrate optimally. Moderate rainfall in September kick-started the ripening process, followed by a sunny October which enabled the grapes to be picked at perfect maturity. The reds are deep, fresh and well-balanced, with powerful yet silky tannins and remarkable aromatic precision. Their elegance and freshness promise excellent ageing potential.

