

# 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: 3.67  
Total acidity: 3.2 g/L

## Tasting note

Fleur de Badette has a deep, brilliant ruby colour. An expressive nose of ripe black fruit, with hints 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

A historic frost at the end of April had an uneven impact on the vineyards. In the vineyards that remained intact, the cycle was favourable: rapid flowering, dry summer, gradual ripening. Harvesting of the Merlot was sometimes brought forward because of rain in early September, while the Cabernets benefited from a fine late season to reach optimum ripeness. The best reds have deep colour, bright fruit, fine tannins and pleasant freshness. Less powerful than previous vintages, they are seductive for their balance, accessibility and elegance. A heterogeneous vintage, but a very successful one on the untouched terroirs.

