

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

M. Arthur Debeugny
Technical Manager

Appellation

Saint-Émilion Grand Cru

Blend

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

Our barrel-ageing

100 % in one-year-old barrels

Yield: 45 hl/ha

Production volume: 25,000 btl

Technical data

Alcohol content: 14.5 %
pH: 3.64
Total acidity: 3.51 g/L

Tasting note

Fleur de Badette is a wine with a deep ruby colour and an intense nose of ripe black fruit, with hints of liquorice, sweet spices and mellow oak. 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

2020 was a very good year in Bordeaux, despite the contrasting climatic conditions. An early growing season, with budburst and overing ahead of schedule under summer conditions from spring onwards. The hot, dry summer accelerated ripening, with varying water constraints depending on the terroir. Harvest: whites at the end of August in excellent health, Merlot at the beginning of September in clement weather, Cabernets brought in quickly before storm Alex. The reds were well-structured, dense and well-balanced, with fruity, colourful and flavoursome Merlot.

