

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

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: 21,500 btl

Technical data

Alcohol content: 13.5 %
pH: 3.53
Total acidity: 3.53 g/L

Tasting note

Fleur de Badette presents itself in a deep ruby color. The nose reveals aromas of ripe black fruits, liquorice, sweet spices, and subtle oak. On the palate, the wine charms with its suppleness, balance, and finesse, supported by a precise fruit framework, smooth tannins, and lovely freshness. It pairs ideally with roasted or grilled meats, tender game, poultry, and aged cheeses.

Weather conditions

The 2021 vintage was marked by three major events. The frosts of April 6th, 7th, and 8th, occurring while the vines were ahead of schedule, caused significant damage in the most sensitive areas. Bordeaux, however, was relatively spared, with average losses around 30%. A humid and overcast spring then promoted strong pressure from fungal diseases, requiring swift technical responses. Finally, late September, marked by uncertain weather, made harvest decisions crucial. Those who were able to wait were rewarded with an exceptional October, allowing the grapes to reach optimal ripeness.

