

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: 75 %
Cabernet franc: 20 %
Petit Verdot: 5 %

Our barrel-ageing

100 % in one-year-old barrels

Yield: 45 hl/ha

Production volume: 20 000 btl

Technical data

Alcohol content: 14 %
pH: 3.58
Total acidity: 3.8 g/L

Tasting note

The nose reveals generous aromas of ripe black fruit, enhanced by notes of liquorice, sweet spices and subtle, perfectly blended oak. On the palate, the wine is seductive in its harmony and suppleness: the fruity structure expresses itself with elegance, underpinned by silky tannins and controlled acidity that brings freshness and length. A refined, delicious and precise 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 demanding year in Bordeaux. A mild, rainy winter led to heavy mildew pressure and episodes of coulure, limiting yields. The dry summer improved vegetative conditions and favoured a late, spread-out veraison. Harvesting was cool and wet in September, requiring rigorous sorting. The Cabernets, harvested later, benefited from better conditions. The reds stood out for their aromatic freshness, balance and accessibility: the Merlots were full bodied and the Cabernets provided structure and tension.

