



CHATEAU SOUSSANS

MARGAUX AOC

HISTORICAL :

The second wine of Château Deyrem Valentin, the origins of this beautiful property, nestled among the great classified growths of Margaux, date back to 1730 and is located in the commune of Soussans, one of the five Villages of the appellation.

Jean Sorge, owner with his daughters Sylvie and Christelle, takes particular care of the vineyard with the idea that a great wine can only be made with excellent grapes.

TERROIR :

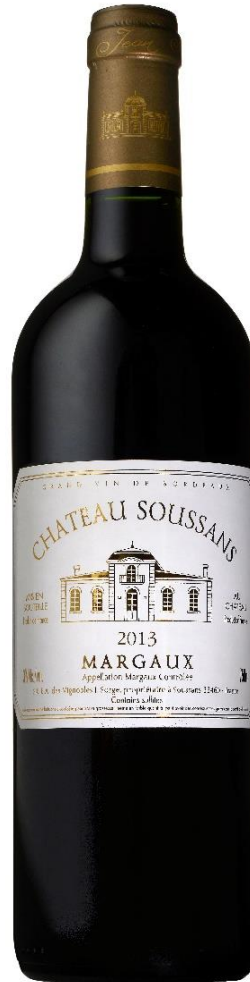
Gravel on deep sand.

SURFACE :

2 hectares.

GRAPE VARIETIES :

50 % Merlot.
50 % Cabernet Sauvignon.



VINIFICATION AND AGEING :

Cold pre-fermentation maceration followed by traditional vinification in thermo-regulated vats.

Vatting time of 4 weeks.

Aged for 12 to 15 months in French oak barrels.

Estate vacuum bottling.

SERVICING AND PAIRING :

Operating temperature: 17 / 18 °C.

Decant 1 or 2 hours before serving.

The wine is not treated, any deposit is natural.

It goes well with grilled red meat or meat in sauce, sweetbreads with morel mushrooms, cheeses such as Comté, ewe's milk and old Gouda.

CULTIVATION :

Mechanical tillage. Integrated cultivation.

Planting density: 10,000 plants/ha. Manual harvesting. Sorting of grapes on the vine.

