



Château Soussans, Margaux, Bordeaux, France, 2020

Producer Profile

Château Soussans is the second wine of Château Deyrem Valentin and is managed by the famous Jean Sorce who's family have owned the estate since the 18th century.

Sorce combines tradition and innovation in equal measure to produce classic Margaux. They benefit from an exceptional terroir and modern wine making methods. The winery is HVE3 Certified, recognising their efforts in working sustainably and in harmony with the land.

Viticulture

Leaf stripping and removal of secondary shoots is carried out at the start of the growing season. Cluster thinning for increased exposure of the grapes to promote ripening is also carried out. The average age of the vines is 15 years and they are planted to a density of 10000 plants per hectare. Harvesting is done by hand.

Winemaking

The winery is HVE3 Certified, recognising their efforts in working sustainably and in harmony with the land. The winemaking here is traditional, cold maceration and overpumping with aeration, fermentation temperature 28-30°C. Maceration lasts approximately 20 days, malolactic fermentation partially in new casks with racking from cask to cask. The wines spend 12-15 months in French oak casks.

Tasting Note

Made with 50% Cabernet Sauvignon and 50% Merlot (Occasionally a drop of Carménère as well) the wine is soft and silky with perfumed strawberry jam on the nose. Ripe plum and cream come through on the palate which has supple tannins and an attractive, lively red fruit finish. This elegant Margaux will be lovely to drink, share and enjoy over the next decade.

Food Matching

Simply delicious with duck or cassoulet.



Product code: 3158

Technical Details

Varieties:

Merlot 60%

Cabernet Sauvignon 35%



ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12 to 15 Months

Type: French

% wine oaked: 100

% new oak: Partial

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