



CHATEAU SANSONNET

GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU



VINTAGE 2012

It was necessary in 2012 to disregard the particularly difficult spring to appreciate the very favorable conditions from the middle of July. The hydric shift of the vintage wine takes place in part of June 13th with an almost continuous increase of this deficit from this date. The vintage 2012 joins the group of the most overdrawn vintages (on 2005, 2009, 2010) from July 20th. The hydric course of 2012 thus shows itself particularly qualitative, contrary to the global feeling.

Only the heterogeneous veraison (just like the blooming) has given a heterogeneousness of maturity. The sorting in the vineyard and during the reception of grape harvest were determining one more time. The yields produced in Château SANSONNET are very low (24 hl/ha), consequence of a meticulous sorting. Only berries with perfect maturity were kept for the wine.

The proportion of barrels of new wood was decreased compared with the previous years to protect the aromas of red and black berries. Barrels are made with wood in the fine special « grain » to bring sweetness and spices without bitterness nor astringency.

Area : 7 ha. **Soils :** clay on limestone.

Planted grape varieties : 85% merlot, 15% cabernet franc.

Harvesting : 100% by hand the 14th, 15th, 16th, 17th, 19th and 21st of October.

Yields : 24 hl/ha.

Type of vats : temperature controlled stainless steel and wood vats.

Ageing : 75% of new french oak barrels.

Potential of alcohol : 14,5% vol. **Batch number :** LS.05.14.

Bottling date : from 26th to 28th of July 2014.

Production : 15 600 bottles of 1st wine.

Tasting note, Marie LEFEVERE, owner : "Dark ruby and deep color. The nose is intense and complex, it reveals aromas of red and black berries. Wood aromas still present are elegant and spicy, which will bring a beautiful complexity during the ageing. In mouth, the wine is silky, round and persistent."



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THE ESTATE

Château Sansonnet is situated on the highest point of the exceptional clay limestone plateau of Saint Emilion. The vineyard is 7 hectares (17 acres) in one unique holding that adjacent to classified great growth vineyards.

In 2012, Château Sansonnet joined the tight circle of Saint-Emilion's Grands Crus Classés.

The distinction was a reward for constant, hard and close work carried out on the vines with continuous concern for quality.

Important qualitative work has been carried out in the vineyard : new plantation, pulling up, trellising, grassing over. When necessary, leaf thinning and green harvesting help to control maturity and yields. The grapes are hand harvested in small cartons at optimum maturity.

They are meticulously sorted out (two sorting tables including one vibrating and a Tribaie®).

Our wine cellar is composed by double insulated stainless steel vats and two little wood vats. The double insulated vats combine the best of the hygiene of stainless steel and the thermal inertia of the concrete.

We use a "parcel selection" which separates out old vines and the young ones as well as the Merlot, the Cabernet Franc and the Cabernet Sauvignon grape varieties.

Some of the grapes go through cold pre-fermentation. During alcohol fermentation, extraction is made by pumping over and pigeage. Malolactic fermentation takes place in french oak barrels where the wine aged over 12 to 18 months.



Château SANSONNET

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