



CHATEAU SANSONNET

GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU



VINTAGE 2014

Area : 7 ha. Age of the vineyard on average : 35 years old.

Soils : clay on limestone.

Culture of the vineyard :

■ Cultivated soils ■ All the tasks during the green period handly made (disbudding, thinning out the leaves) ■ Responsible use of phytosanitary products in an approach of environmental protection.

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

Harvesting : 100% by hand the 3rd of October (young vines of Merlot), 6th of October (Merlot), 7th of October (old vines of Merlot) and 13th of October (Cabernet Franc).

Yields : 35 hl/ha.

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

Wine-making process :

■ Selection by gravity. ■ Cold pre-fermentation. ■ Pigeage.

Ageing : 70% of new french oak barrels during 16 months.

Potential of alcohol : 14,5% vol.

Batch number : LS 07.16.

Bottling date : 18th and 19th of July 2016.

Production : 19 000 bottles of 1st wine.

Second wine : Envol de Sansonnet.

Tasting notes, Marie LEFEVERE, owner : « The color is dark and brilliant. After agitation, the aromas of black fruits spring in the glass, then floral and spicy notes get involved in the blackberry and in the blackcurrant. The nose is complex and precise. Here we have a fresh, dense and elegant wine with ripe tannins and silky touch. We find the typical minerality of the vineyard. The final with its exceptional freshness, is long and softened. »



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WHAT ABOUT VINTAGE 2014



The summer, 2014, marked by an exceptional freshness and a strong humidity, was the most somber fortune-tellers for the vintage to come. It followed already chaotic spring, which had returned the shoot of the jerky vine. Plants lost their "marks" and continued to grow at the end of August while berries had a great deal of difficulty in changing colours. The conditions were more favorable to the shoot of twigs and to the development of the leaves than to the maturation of the grape! At this moment the situation of the grape harvest in red was the worse than in 2013 ...

In September arrived like a "miracle". The exceptional period of sunshine followed by an unhoped-for hydric constraint stopped definitively the growth of twigs and accelerated the mechanisms of maturation. Berries quickly stopped taking care in anthocyanins and the balances sugars / acids were completely satisfactory in maturity.

In October, one the least the watered with these last ten years, offered perfect weather conditions for the grape harvests. Every vine was able to be collected in perfect maturity, without any pressure of pathogenic.

For Sansonnet, the sorting of the grape harvest remained nevertheless the key word during all the harvest. The grapes which arrived at the estate were magnificent. After the wine makings, the wine aged during 16 months in French oak barrels. Period during which it gained its sweatness and in roundness. The freshness was preserved in this vintage and is a guarantee of longevity.

Marie LEFEVERE, propriétaire

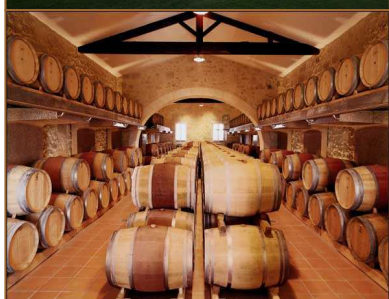


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THE ESTATE



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.

Our wine consultant is Jean-Philippe FORT.



Château SANSONNET

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