



CHATEAU SANSONNET

GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU



VINTAGE 2016 PRIMEURS

Area : 6.96 ha.

Soils : clay on limestone.

Planted grape varieties : 85% merlot, 8% cabernet franc, 7% cabernet sauvignon.

Age of the vineyard on average : 35 years old.

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.

Harvesting : 100% by hand the 5th of October (young vines of Merlot), 14th (Merlot), 17th (old vines of Merlot), 20th (Cabernet Franc) and 24th of October (plant of Cabernet Sauvignon).

Yields : 30 hl/ha.

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

Wine-making process :

- Selection by gravity
- Cold pre-fermentation
- Pigeage
- Malolactic fermentation in barrel.

Ageing : 80% of new french oak barrels during 12 to 18 months.

Blending of the samples : 85% Merlot, 5% Cab. Franc and 10% Cab. Sauvignon.

Potential of alcohol : 14,5% vol.

Potential of production : 28 000 bottles of 1st wine.

Tasting note, Marie LEFEVERE, owner : " The exceptional quality of the tannins of vintage 2016 is the result of perfect conditions of maturation, in particular on the argilo-calcareous soils. The natural hydric regulation avoided in the vines any stress due to the drought. Power, elegance, freshness and balance are the key words of 2016. "



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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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