



Envol
DE
SANSONNET
SAINT-EMILION GRAND CRU

VINTAGE 2015

**Envol DE SANSONNET is the second wine of
Château SANSONNET, SAINT-EMILION GRAND CRU CLASSÉ**

The culture of the vineyard is the same for every parcel of the estate and every plot respects the same processes of wine making and ageing. Only lots presenting a beautiful balance between the fruit, the freshness and smooth tannins compose Envol de Sansonnet. From this blend results a harmonious wine, well-balanced and quickly ready-to-drink.

Area : 7 ha. **Soils** : clay on limestone on the plateau of Saint-Emilion.

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, 8% cabernet franc, 7% cabernet sauvignon.

Harvesting : 100% by hand on the 29th of September (young vines of merlot), 3rd of October (merlot), 5th of October (old vines of merlot) and 6th 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 : 30% of new French oak barrels during 16 months.

Final blend : 90% of merlot and 10% cabernet franc.

Alcohol : 14% vol. **N° Lot** : LE0717 **Bottling** : 26/07/2017.

Production : 5 424 bouteilles.



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WEATHER CONDITIONS FOR VINTAGE 2015

The hope of the figure 5!

Everything began well for the future vintage 2015; a regular budburst announcing a homogeneity of the phenology, a regular blooming with medium-sized clusters, perfectly spread loads, without heap.

From June 25th, the summer becomes very hot with almost scorching episodes. Very fortunately, these extreme conditions appeared enough prematurely not to cause damages of scalding, on the other hand it allowed the degradation of the varietal plant aromas of type pyrazine.

Without rain from in the middle of June till the end of July, the vine had to face prematurely significant hydric constraints. The vineyards of the plateau of Saint-Emilion, thanks to their deep implanting in the calcareous rock, did not undergo stress entrainer of the blockings of maturation. Besides, these restrictive hydric conditions were favorable to the thickening of dandruff, to their load in tannins and to the fast evolution of pips. In spite of a return to normal on the whole region of Bordeaux in August and September, the hydric deficit remained in certain places, in particular in Saint Emilion pulling the concentration and the maturation of tannins.

The very beautiful period of sunshine of September arrived at the convenient moment to assure the smoothing of tannins and so stop refining them.

The grape harvests, without pressure, were scheduled for every plot of land at exactly perfect moment.

2015: A vintage as high as our expectations!

Marie LEFEVERE

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