



# CHÂTEAU *Harmonie*

SAINT-ÉMILION GRAND CRU



## VINTAGE 2015

**Area :** 3.80 ha.

**Soils :** sandy green clays.

**Planted grape varieties :** 80% merlot, 20% cabernet franc.

**Age of the vineyard on average :** 35 ans.

**Culture of the vineyard :**

- Cultivated soils.
- All the tasks during the green period handly made.
- Responsible use of phytosanitary products in an approach of environmental protection.

**Harvesting :** with machine on the 3<sup>rd</sup> (Merlot) and the 8<sup>th</sup> of October (Cabernet Franc).

**Yields :** 39 hl/ha.

**Wine-making process :** selection by gravity.

**Type of vats :** temperature controlled stainless steel vats.

**Ageing :** 70% stainless steel and 30% oak barrel of one previous vintage during 16 months.

**Final blend :** 80% merlot 20% cabernet franc.

**Alcohol :** 14% vol.      **Batch Number :** LH0717

**Bottling date :** 3<sup>rd</sup> of July 2017.      **Production :** 20 000 bouteilles.



CHÂTEAU  
*Harmonie*  
SAINT-ÉMILION GRAND CRU

## 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**

### **SCEA Château SANSONNET**

**1, Sansonnet - 33330 SAINT-EMILION - FRANCE**

**Tél : +33(0)960 129 517 - Fax : +33(0)557 250 156**

**[www.chateau-sansonnet.com](http://www.chateau-sansonnet.com)**

**[contact@chateau-sansonnet.com](mailto:contact@chateau-sansonnet.com)**