



CHÂTEAU SOUTARD-CADET

SAINT-ÉMILION GRAND CRU

VINTAGE 2015



Area : 2.10 ha at locality "Au Cadet" in Saint-Emilion.

Soils : clay on the limestone plateau.

Planted grape varieties : 90% merlot - 10% cabernet franc.

Age of the vineyard on average : 40 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 on the 9th and 10th of October.

Yields : 32 hl/ha.

Wine-making process :

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

Type of vats : temperature controlled stainless steel and barrels of 500 L.

Ageing : 100% of new french oak barrels during 16 months.

Final blend : 90% merlot - 10% cabernet franc.

Potential of alcohol : 15 % vol.

Batch number : L1SC0717

Bottling date : 17th of July 2017.

Production : 3 650 bottles.

Tasting notes, Marie LEFEVERE :

"The dress is deep and brilliant, the color is intense. The nose, subtle, mixes the black berries and the spices. The attack is silky, the mouth is ample and of an exceptional freshness. There is a lot of sharpness and elegance in this wine of long conservation."



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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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THE ESTATE

It is at the top of the locality « Au Cadet », on the calcareous plateau of Saint-Emilion, that the vineyard of the Château Soutard-Cadet matures its grapes. This vineyard, standing of 2.10 ha of old vines, benefits from an exceptional soil of clay on calcareous, typical of the great wines of the naming. Situation recognized by 1841 by Mr Lecoutre de Bauvais, and resumed by the first edition of the Ferret in 1850, as were one of places of Saint-Emilion where are produced there wines of "first class of Haut-Saint-Emilion".

Château Soutard-Cadet receives its first distinction in 1896 during the Exhibition of Marseille. Since then, wines of the estate have never betrayed the magnificent soil from which they arise.

In 2015, Château Soutard-Cadet joins the vineyards of the Lefèvre family also owner of Château SANSONNET, Château MOULIN DU CADET and Château Harmonie in Saint-Emilion.



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