



CHATEAU SANSONNET

GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU



VINTAGE 2018 PRIMEURS

Area : 6.96 ha.

Soils : clay on limestone on the plateau of Saint-Emilion.

Planted grape varieties : 85% Merlot, 8% Cabernet Franc, 7% Cabernet Sauvignon.

Average age of the vineyard : 35 years old.

Cultural methods :

- Tilled soils.
- All the tasks during the green period are hand made (disbudding, thinning out the leaves).
- Responsible use of phytosanitary products in an environmental protection approach.
- Engaged in an environmental management system and HVE3 certified.

Harvesting : 100% by hand the 26th of September (young vines of Merlot), 28th and 29th of September, 5th of October (Merlot), 15th of October (Cabernet Franc and Cabernet Sauvignon).

Yields : 35 hl/ha.

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

Wine-making process :

- Selection by gravity and densimetric sorting.
- Cold pre-fermentation maceration.
- Pigeage.
- Malolactic fermentation in barrel.

Ageing :

- 2 Amphoras of 7.5 Hl (Merlot ageing)
- 80% new French oak barrels during 18 months.

Blending of the samples : 90% Merlot, 7% Cab. Franc and 3% Cab. Sauvignon.

Potential alcohol : 14.5% vol.

Potential production : 30,000 bottles of 1st wine.



CHATEAU SANSONNET

GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU

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.

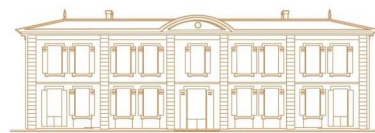
They are meticulously sorted out (two sorting tables including one vibrating and a Tribaie®).

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

1, Sansonnet

33330 SAINT-EMILION - FRANCE

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

www.chateau-sansonnet.com

contact@chateau-sansonnet.com

