



CHATEAU SANSONNET

GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU

VINTAGE 2019 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 19th and 20th of September (young vines of Merlot), 26th and 30th of September, then from the 4th to the 10th of October (Merlot), 14th of October (Cabernet Franc and Cabernet Sauvignon).

Yields : 33 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 :

- Barrels of 500 L
- Wooden casks
- 70% in new French oak barrels during 16 months.

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

Potential alcohol : 15% vol.

Potential production : 31,000 bottles of 1st wine.

Second wine : Envol de Sansonnet.



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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®).

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**.



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