



CHATEAU SANSONNET

GRAND CRU CLASSÉ

SAINT-ÉMILION GRAND CRU



VINTAGE 2017

Area : 7 ha.

Soils : clay on limestone on the top of 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.

Harvesting : 100% by hand on the 19th of September (young vines of Merlot), 21th of September (Merlot), 25th of September (Cabernet Franc) and 1st of October (Cabernet Sauvignon).

Yields : 21 hl/ha.

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

Wine-making process :

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

Ageing :

- 2 Amphoras of 7.5 Hl
- 70 % new French oak barrels and wooden cask during 14 months.

Final Blend : 85% Merlot, 8% Cab. Franc and 7% Cab. Sauvignon.

Potential alcohol : 14.5% vol. Batch number : LS0719.

Bottling date : 30th and 31st of July 2019.

Production : 20,000 bottles of 1st wine.

Second wine : Envol de Sansonnet.

Certification : Engaged in an Environmental Management System and HVE3 certified.