

SAINT-ÉMILION GRAND CRU

2022 VINTAGE





APPELLATION : Saint-Emilion Grand Cru

VINTAGE : 2022

OWNER : Famille LEFEVERE

VINEYARD:

Locality : Saint-Emilion Vineyard area : 2.70 ha Soil type : Clay-limestone over the plateau of Saint Emilion

VINEYARD GRAPE COMPOSITION : Merlot : 85 %

Cabernet Franc : 10 % Petit Verdot : 5%

AVERAGE AGE OF WINES: 40 years

CULTURAL METHODS :

- Tilled soils.

- All the tasks during the green period are hand made (disbudding, thining 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. On the 21st of September for Merlots and on the 28th of September for Cabernets Francs and Petits Verdots.

YIELD: 18 hl/ha

TYPE OF VATS : temperature controlled stainless steel vats and 500 L barrels for integral vinification.

WINE MAKING PROCESS : Selection by gravity and densimetric sorting, Pigeage and Malolactic fermentation in barrel.

AGEING : During 16 months. 80% new French oak barrels and 20% in French oak barrels (one wine)

BLEND IN WINE : Merlot : 90 % - Cabernet Franc : 8 % - Petit Verdot : 2%

ALCOHOL : 15% Vol **PH :** 3.37

ESTIMATED PRODUCTION: 4000 bottles

CHARACTERISTICS OF THE VINTAGE

The vineyard of Château Soutard-Cadet benefited from 2 major assets in the context of a vintage with extreme heat and dryness conditions:

1) Its *terroir* of deep clay on limestone. Indeed, the rains of November and December recharged the reserves of the clay soils and allowed a regular release of water during the vegetative period. The slower ripening process helped to maintain the aromatic complexity.

2) Its *old vines*. The old vines, which were better established in the soil, were not damaged by the extreme heat and produced small, concentrated grapes with perfect balance.

Château Soutard-Cadet 2022 is a dense and deep wine with very soft and silky tannins. A delicacy of black fruit!

THE ESTATE

This little nugget, planted with 2.70 hectares of old vines, is located on the south side of the clay-limestone plateau of Saint-Emilion. It benefits from an exceptional terroir, typical of the great wines of the appellation.

In order to protect the environment, the use of phytosanitary products is largely rational. Ploughing the soil and avoiding the use of herbicides encourages the life of the subsoil and respect for biodiversity.

The grapes are harvested exclusively by hand.

Châteaux Soutard-Cadet, Sansonnet, Moulin du Cadet and Villemaurine are managed according to the same philosophy and with a view to excellence by a single team.

In 2017, the vineyard was certified as High Environmental Value Level 3.

All the vinification and blending are supervised by supervised by Jean-Philippe FORT.

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