



# CHATEAU SANSONNET

GRAND CRU CLASSÉ  
SAINT-ÉMILION GRAND CRU



## VINTAGE 2015

Area : 7 ha.     Age of the vineyard on average : 35 years old.

Soils : clay on limestone.

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.

Planted grape varieties : 85% merlot, 8% cabernet franc, 7% cabernet sauvignon.

Harvesting : 100% by hand the 29<sup>th</sup> of September (young vines of Merlot), 3<sup>rd</sup> of October (Merlot), 5<sup>th</sup> of October (old vines of Merlot) and 6<sup>th</sup> of October (Cab. Franc and young plant of Cab. Sauvignon).

Yields : 36 hl/ha.

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

Wine-making process :

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

Ageing : 80% of new french oak barrels during 16 months.

Final blend : 90% of Merlot, 3% Cab. Franc, 7% Cab. Sauvignon.

Potential of alcohol : 15% vol.

Batch number : LS0717

Bottling date : 24<sup>th</sup> and 25<sup>th</sup> of July 2017.

Production : 27 300 bottles of 1<sup>st</sup> wine.

Second wine : Envol de Sansonnet.

Tasting notes, Marie LEFEVERE : « The dress is dark. The nose, spiced, reveals a beautiful brightness of black fruits. There is a lot of density in the attack. Unctuousness, intensity and elegance in mouth translate the exceptional quality of tannins. The whole is melted in the mineral expression of the famous argilo calcareous soils. »



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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



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

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