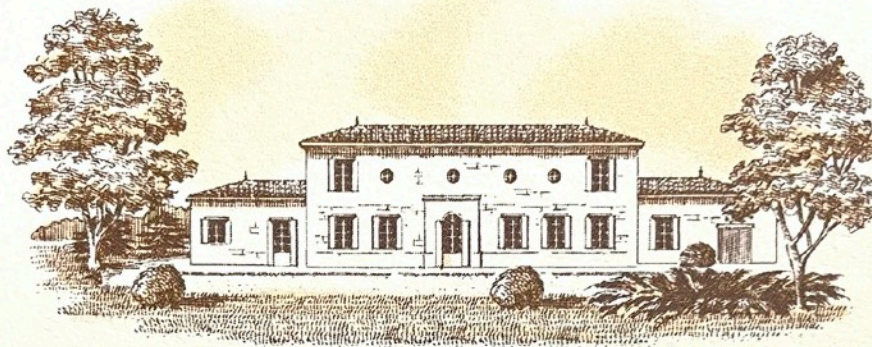


Château Clos de Sarpe

Primeurs 2022



CHÂTEAU
GLOS DE SARPE

GRAND CRU CLASSÉ

SAINT-ÉMILION GRAND CRU

FAMILLE BEYNEY PROPRIÉTAIRE
DEPUIS 1923

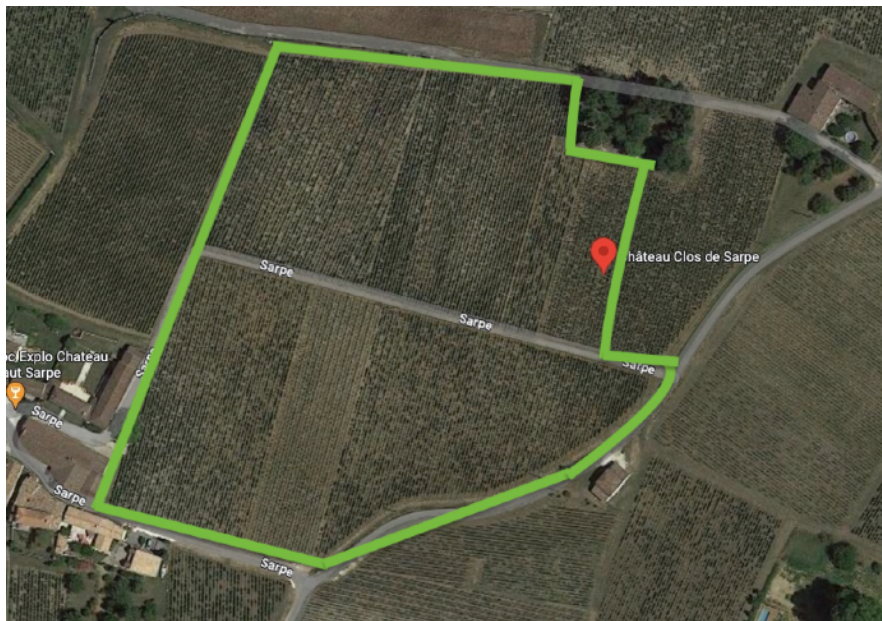
Le Château Clos de Sarpe

- ◆ A single estate of 3,7 Hectares in Organic Agriculture.
- ◆ An exceptional location on clay and limestone hilltop of Sarpe in St Emilion.
- ◆ A family estate since 1923.
- ◆ Tension in the wines with very low pH on every vintages.

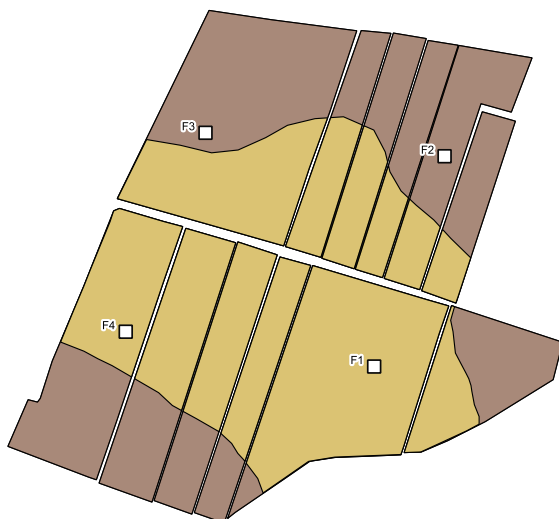
An exceptional location

Located on the Clay and Limestone hilltop of Sarpe at 80m height, the vineyard dominates the south-south-east slope of the hill located in the town of St Christophe des Bardes in Saint Emilion's Appellation.



The terroir of Sarpe consists of a layer of clay on asteriated limestone. This soil guarantees us a constant freshness in the wines. Indeed, every year, the low pH of Château Clos de Sarpe wines is very low between 3.30 and 3.40



**Cartographie des terroirs
Château Clos de Sarpe**



Type of Soils :

-  UT 1a: Rendzin on red clay from Agen's Mollase in asteriated limestone
-  UT 1b: Calcisol on red clay from Agen's Mollase in asteriated limestone



Our History

- ◆ **1923:** Acquisition of the estate by Jean Beyney.
- ◆ **1986:** Jean Guy Beyney takes the direction.
- ◆ **2012:** Promoted Grand Cru Classé.
- ◆ **2020:** Certified Organic but bio since 1923.
- ◆ **2022:** Confirmation of Grand Cru Classé.

The estate was bought from Baron Dufoussat de Borgeron by Jean Beyney who directed it until 1950. His son, Yvan Beyney took over the management until 1986.

On this date, Jean Guy Beyney, the third generation takes over the operation and propels Château Clos de Sarpe among the most famous wines of the appellation and obtaining the classification of **Grand Cru Classé de Saint-Émilion in 2012**. Maylis Marcenat, niece of the owner Jean-Guy Beyney was introduced in 2014 alongside her uncle in the production of wines of the *Château Clos de Sarpe*.

In 2021, **Charles-Antoine Beyney**, son of Jean-Guy and from the 4th generation, took over the management of the vineyard with his cousin **Maylis Marcenat** ensuring the continuity of the family tradition.



Château Clos de Sarpe 2022



Appellation : AOC Saint-Emilion Grand Cru

Classification : Grand Cru Classé

Blend : 85% Merlot, 15% Cabernet Franc

Production : 15.000 bottles

Yield : 38 hl/ha

Terroir : Clay and Limestone on Hilltop of Sarpe

Area : 3,7 hectares but 3,35 in production.

pH : 3,30

Alcohol Degree : 15°

Age of the vines : 60 years

Environmental approach : Certified Organic since 2020

Date of harvesting : Du 21/09 au 23/09 for merlots and 1/10 au 3/10 for cabernets francs

Selection of the grapes : By densimetry (Tribaie)

Vat : Small concrete tanks and oak barrels 600L

Fermentation : natural yeast, low temperature

Vatting Time: 38 days

Elevage : 75% new barrels , 25% barrels 1 year



2022 in a few words...

➤ in the vineyard

The bud burst occurred in mid-March. We were spared the frost in early April. Flowering was quick and smooth. Despite the low rainfall of winter and spring (- 300 mm), the vines withstood the heat of this summer. The limestone rock was able to restore the water needed for the plant. We chose not to remove the leaves or to crop from the end of June. We were able to attack the harvest calmly in mid-September. The fine rains of late September allowed the maturity of our young Cabernet franc which were harvested in the last early October.

➤ in the cellar

Extraction and sweetness were the keys to this winemaking. We had to master the exuberant character of the vintage to bring freshness and silkiness. The pH of the merlots was extremely low around 3.2 (3.18 for a lot). Freshness was therefore naturally present. We then chose a long vatting of more than 43 days on these merlots to bring them fat at very low temperatures around 24°C. The vatting of 30-day cabernet franc followed the same process.

After vinification in concrete vats, the ageing continues in Burgundy barrels only, of medium mild heat to coat the fruit



First Impressions

William Kelley , The Wine Advocate 93 - 95

A blend of 85% Merlot and 15% Cabernet Franc, the 2022 Clos de Sarpe wafts from the glass with aromas of sweet red berries, cherries, licorice and petals. Full-bodied, broad and layered, it's no blushing violet at 15% alcohol; yet this limestone terroir has delivered a remarkably low pH and concomitant freshness, and judicious extraction during a long but low-temperature maceration means that it remains suave and seamless.

James Suckling 94 - 95

Intense sliced berry aromas and flavors with minerals and stones. Very salty and intense. Medium to full body. Bright finish. Classy. Fine tannins. Minerally at the end.

