

Château Sansonnet 2023

Grand Cru Classé de Saint-Émilion



Blend

Merlot : 87 %
Cabernet franc : 8 %
Cabernet Sauvignon : 5 %

Alc./Vol. : 14.5%
pH : 3.42
Total Acidity : 4.20 g/L

Our vinification

Densimetric sorting of the harvest, pumping over, punching of the cap and malolactic fermentation in barrels.

Vinification in temperature-controlled double-walled stainless steel vats and 20hl and 40hl vats and integral vinification in 500 L barrels.

Our Vineyard



Soil

fat clay, clay limestone



Subsoil

Limestone plateau, asteriated



Fertilizer
organic



Average age
35 years



Grassing
spontaneous



Area of Vines
7 ha



Weather conditions

2023 got off to an auspicious start with a frank and even budburst, good emergence and rapid flowering, but the spring quickly turned hot and very wet, forcing our teams to be unfailingly reactive in their work on the vines (lifting, pruning, pollarding, protection of the vineyard).

After veraison (18 August), ripening took place in conditions of moderate heat and water stress. Temperatures rose in the 2nd half of ripening (after 20 August), in a context of low water levels, and our cold terroirs on the limestone plateau of St Emilion came into their own.

The soils have enabled the grapes to concentrate their phenolics while preserving the freshness that is essential to the balance of the wines. The harvest will take place in ideal conditions, giving us the opportunity to pick the grapes from each plot at the right stage of ripeness.



Ageing in Barrels

16 months, 70 % new, barrel
toasting medium, french oak
22%-Wooden Cask- 16 months
8% - Amphoras - 16 months

30

YIELD (HL/HA)

26 000

VOLUME PRODUCED (BOTTLES)

Harvest

Merlot



MANUAL IN CRATES
20 september - 29 september

Cabernet Franc



MANUAL IN CRATES
03 october

Cabernet Sauvignon



MANUAL IN CRATES
03 october

Tasting notes

Château Sansonnet 2023 is in harmony with the profile of the wines produced on the estate: a complex, rich nose dominated by deep black fruit. The attack is full-bodied, with a structured mid-palate offering a perfect balance between freshness and sweetness. The tannic structure is silky and elegant. The finish is long and juicy