

## Château Sansonnet 2024

Grand Cru Classé de Saint-Émilion



### Blend

Merlot : 86 %  
Cabernet franc : 7 %  
Cabernet Sauvignon : 7 %

Alc./Vol. : 13%

pH : 3.45

IPT : 66

### Our vinification

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

Vinification in temperature-controlled double-walled 68hl stainless steel vats and 20hl and 40hl vats.

### 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

The spring of 2024 was marked by uncertain weather conditions, making work in the vineyards particularly difficult. This meant that our teams had to work at a furious rate to maintain our technical processes while meeting our environmental targets. At the beginning of the summer, the challenge was successfully overcome: Château Sansonnet's vineyards remained completely unaffected by mildew.

After veraison, the ripening phase took place in warm summer conditions, boosting the synthesis of polyphenols, while the cool nights ensured the concentration of aromatic components.

The harvest period was marked by heavy rainfall. The clay soils of the limestone plateau retained the water and redistributed it gradually. The grapes did not become waterlogged, allowing optimal ripening. At the end of ripening, the grapes are delicious, with beautiful aromas and elegant tannins.

At harvest time, densimetric sorting ensures that only grapes at the optimum stage of ripeness are selected. The meticulous work of our cellar teams has revealed all the complexity and richness of this lovely vintage.



### Ageing in Barrels

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

34

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 note

Château Sansonnet 2024 reflects all the elegance and complexity of the limestone plateau's highest summit. The nose has an intense bouquet, revealing aromas of blackberry and griotte berries. When swirled, floral and spicy nuances blend with subtle woody notes. On the palate, fine, silky tannins surround a pure, linear body that reveals the wine's signature minerality. The finish is long and elegant.