

# 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

**Eleavage** : 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

## *Key dates*

- ♦ **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.