

Château Clos de Sarpe 2018



Appellation : AOC Saint-Emilion Grand Cru

Classification : Grand Cru Classé

Blend : 85% Merlot, 15% Cabernet Franc

Production : 8.000 bottles

Yield: 15 hl/ha

Terroir : Clay and Limestone on hill top of Saint Emilion

Area : 3,7 hectares

pH : 3,35

Alcohol Degree : 15°

Age of vines : 65 years

Environmental Approach : In conversion to Organic Agriculture

Consultant : Michel Rolland (Jean-Philippe Fort)

Date of harvesting : 27/09 for young Merlots, 1-2/10 for old Merlots and 10/10 for Cabernet Franc

Selection of grapes : by densimetry (Tribaie)

Tank : Concrete tank and new barrels 600L

Alcoholic fermentation : low temperature, soft extraction

Time of vatting : 33 days

Aging : 70%news barrels , 30% barrels 1 year

First Impressions : 2018 is a magnificent vintage. The maturity of the grapes was homogeneous, with small berries and extremely concentrated. Despite this solar vintage, Our clay-limestone soil allowed us to keep a lot of freshness (on some plots, pH less than 3.25).

The wine presents itself with a very intense colour. Blackcurrant dominates the nose. followed by spicy notes and red fruits. The mouth is dense, sweet and a full medium of mouth. The tannins are velvety. We find the notes of blackcurrant, strawberries with spices in the mouth.