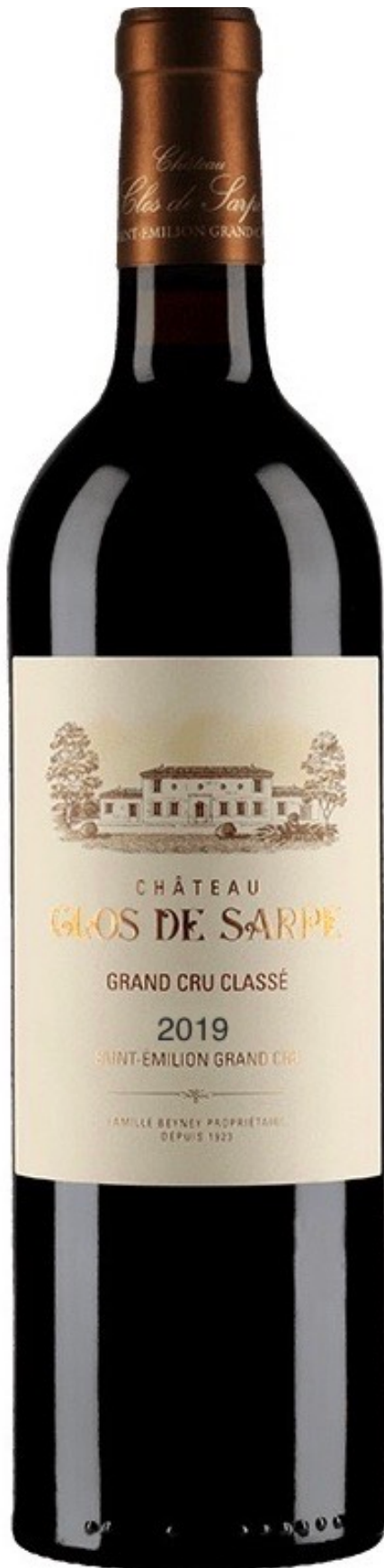


# Château Clos de Sarpe 2019



**Appellation** : AOC Saint-Émilion Grand Cru

**Classification** : Grand Cru Classé

**Blend** : 85% Merlot, 15% Cabernet Franc

**Production** : 15.000 bottles

**Yield** : 35 hl / ha

**Terroir** : Clay and Limestone on hill top of Saint Emilion

**Area** : 3,7 hectares including 3,35 in production

**pH** : 3,30

**Alcohol Degree**: 14,5 °

**Age of the vines** : 65 years

**Environmental Approach** : In conversion to Organic Agriculture

**Consultant** : Michel Rolland (Jean-Philippe Fort)

**Date of harvesting** : from 27/09 to 9/10 for Merlots and 14/10 for cabernets francs

**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** : As in 2018, the merlots appear very successful. Expressive, marked by aromas of blackcurrant, blackberry they are mellow, with tannins already melted and very smooth. Finally, the cabernets francs, aged in barrels of 600l, have fat and complexity. The performance was there for excellent quality. 2019 is a great vintage marked by the freshness that presages an important potential for aging.

## They talk about us :

Lisa Perroti-Brown The Wine Advocate **93 - 95+ / 100**

Jeb Dunnuck **95 - 97 / 100**

James Suckling **95 - 96 / 100**

Antonio Galloni, Vinous **92- 94 / 100**

Neal Martin, Vinous **92 - 94 / 100**

Jeff Leve, The Wine Cellar Insider **92 - 94 / 100**

Yves Beck **93 - 95 / 100**