

CHATEAU SANSONNET

GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU

2025 VINTAGE



APPELLATION : Saint-Emilion Grand Cru Classé

VINTAGE : 2025

OWNER : Famille LEFEVERE

VINEYARD : Locality : Saint-Emilion
Vineyard area : 7 ha
Soil type : Clay-limestone over the plateau
of Saint Emilion

VINEYARD GRAPE COMPOSITION : Merlot : 85 %
Cabernet Franc : 8 %
Cabernet Sauvignon : 7 %

AVERAGE AGE OF VINES : 35 years

CULTURAL METHODS :

- Tilled soils.
- All the tasks during the green period are hand made (disbudding, thinning out the leaves).
- Responsible use of phytosanitary products in an environmental protection approach.
- Engaged in an environmental management system and HVE3 certified

HARVESTING DATES : : 100% by hand. From September 15 to 27

(Merlot) and September 22 for the Cabernet Franc and Cabernet Sauvignon).

YIELD : 32 hl/ha

TYPE OF VATS : temperature controlled stainless steel vats, wooden vats and vinification Intégrale.

WINE MAKING PROCESS : Selection by gravity and densimetric sorting, Pigeage and Malolactic fermentation in barrel.

AGEING : 50% new French oak barrels, of 225L and 300L. 25 % second-fill & 25% wooden casks and 5% amphoras.

BLEND IN WINE : Merlot : 85 % - Cabernet Franc : 10 % - Cabernet Sauvignon : 5%

ALCOHOL : 13.5% Vol **pH :** 3.33

SECOND VIN : Envol de Sansonnet

CHARACTERISTICS OF THE VINTAGE

The year 2025 was marked by a healthy spring followed by a summer of record-breaking temperatures, peaking with a mid-August heatwave. However, the vines' resilience and a tailored harvesting strategy made it possible to capture exceptional phenolic maturity without reaching excessive alcohol levels.

As a result, 2025 has shaped wines that are powerful, precise, and resolutely contemporary, combining the structural density of great vintages meant for aging with immediate aromatic freshness. In this solar and early-ripening year, the limestone terroir acted as a true natural regulator, providing Merlot and Cabernet Franc with exceptional freshness and tension.

THE ESTATE

Ideally located to the northeast of the village of Saint-Émilion, the Château Sansonnet vineyard benefits from a remarkable terroir: the famous limestone plateau, an iconic geological formation of the Saint-Émilion appellation. This soil type offers excellent drainage while maintaining sufficient water reserves to nourish the vines during dry spells. It imparts an elegant minerality, natural freshness, and remarkable aging potential to the wines. Added to this is a thin surface layer of clay, which provides structure and power, particularly for the Merlot—the estate's dominant grape variety. This synergy between limestone and clay produces wines that are simultaneously rich, balanced, and characterized by great aromatic precision. The entire vinification and blending processes are supervised by Jean-Philippe Fort and Alexandre Bera (Rolland & Associés)

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