



La Sonate is a wine coming from the best parcels of a charming property situated amongst the pebbly and sandy soils of the Saint-Emilion Grand Cru appellation. Pebbles and sand keep the environment warm, resulting in optimal ripening conditions.

Only rigorous assessment and regular tasting of the berries, parcel by parcel, can help decide which is the ideal date to harvest each grape variety. Carefully selected beforehand, the berries then undertake their vinification in wood, thus emphasizing a gentle extraction process which helps produce a balanced, full-bodied, powerful wine. Subtle hints of complexity appear during the maturation in barrel but never betray the soul of the wine: here again, a great expression of fruit...



A.O.C. : Saint-Emilion Grand Cru

Location : Vignonet

Production : 12 000 bottles

Surface : 2.5 Hectares

Geology : Pebbles and sand mix

Orientation of rows : North / South for optimal exposure

Planted grape varieties : 85% Merlot - 15% Cabernet Franc

Average age of vineyard : 30 years

Pruning : Short - double Guyot

Planting density : 6 000 plants per Hectare

Trellising type : High trellis to maximise the foliage surface

Operations on the ground : Grassing on 50% of rows, scraping on 50% of rows, no chemical weeding

Fertilization mode : Corrective supply of green manure after harvest

Vineyard protection : Reasoned - treatments are positioned according to vegetative stage and dosed according to the pressure of diseases

Green works : Thinning out new branches + topping and trimming + disbudding + 1-to-2 green harvests according to vintage

Harvests starting decision-making : Parcel analysis through tasting

Harvesting : By hand with grape-boxes

Operations on crop : Berry sorting table, then total destemming of grapes, then vibrating berry sorting table

Number of people at sorting : 12

State of crop when put into vats : Intact berries

Vats : 25 to 60 hl oak tanks

Vinification : Parcel-based, concentration through bleedings by 15%, smooth extraction through fractionated pumping-overs

Maceration : 30 days, micro-oxygenation below cap

Fermentation temperature : 26 to 30°C

Press wine operations : Separate ageing in one-year old barrels, splitted in quality lots

Malolactic fermentation : 20°C, entirely in new oak barrels

Maturing : 60% new casks, micro-oxygenation, stirring of the lees, very few, gentle rackings by gravity / 40% in cement tanks, micro-oxygenation on fine lees

Bottling preparation : Fining if necessary (fresh egg whites), slight sulphiting

Filtration : Loose filtration to respect the structure of the wine

Bottling : Property

