



CHÂTEAU
GLOS DE SARPE

CHATEAU CLOS DE SARPE

Address : **Château Clos de Sarpe**, Saint Christophe des Bardes, 33330 Saint-Emilion

Owner : **GFA BEYNEY**

Web Site : **www.clos-de-sarpe.com**

Winemaker : **Jean-Guy Beyney** Consultant **Laboratoire Michel ROLLAND**

Age of vines : 60 years

Geographic area : Saint Christophe des Bardes / Saint Emilion

Vineyard area : 3ha70

Château CLOS DE SARPE was purchased in 1923 from Baron Dufoussat de Bogeron by my grand father **M Jean Beyney**, who was in charge until 1950. Then, my father M. Yvan Beyney from 1950 to 1984 myself, Jean-Guy Beyney from 1986 to nowadays.

Château CLOS DE SARPE have been promoted **Grand Cru Classé** de Saint Emilion in 2012.

Jean Guy Beyney makes himself the vinification, worried of running at best this noble soil in the pure respect of the traditions.

This vineyard of 3ha70 among which 1/3 of the vines have between 22 and 45 years and 2/3 between 65 and 85 years even more, is located on the municipality of Saint Christophe des Bardes. Implanted on the clay and limestone hillside, all in one piece, magnificently exposed on South / South East « Plateau of SARPE ». The ground is rich, melt with rocks, with an 50 cm undercoat of iron filth, above a deep limestone rocks.

Grape Variety: 85% Merlot 15% Cabernet Franc

Sustainable Agriculture

Hand Harvested collecting in small trays

The selection is made by density floatation to preserve only the quintessence of berries

Low PH , High Acidity,

No Fining, No filtration

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Château Clos de Sarpe 2014

Appellation : **AOC Saint-Emilion Grand Cru Classé**

Assembly : **85% Merlot 15% Cabernet Franc**

Terroir: **Clay and Limestone Hilltop of Saint Emilion**

Production : **7000 Bottles**

Yield : **15h/ha**

Alcohol level : **14,5°**

pH: **3,45**

Date of Bottling: **September 1st 2016**

Consultant: **Laboratoire Michel Rolland**

SUSTAINABLE PRODUCTION

Date of harvest: **3, 8,9, 11 et 21 october 2014**

Duration in barrels: 16 months

Aged in french new oak barrels 100%

No fining, no filtration

Tasting Report: The favorable weather report allowed us to collect everything with optimal maturity. Our 2014 is characterized by a purple, dense and opaque color. Beautiful fruit freshness, spicy aromas of black fruits and licorice notes. Tannins are silky, powerful and civilized and give a vinous and creamy wine. Impressive attack, raised by the freshness of the fruit; the mid palate is dense with a lovely persistence.

Press Review

Lisa Perrotti Brown The Wine advocate Robert Parker 92 /100

The Wine Cellar insider Jeff Leve 93/100

James Suckling 89 / 100

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