

# Château Clos de Sarpe 2023

CSPC# 109922

6x750ml

14.5% alc./vol.

## Grape Variety

78% Merlot, 20% Cabernet Franc, 2% Petit Verdot.

## Appellation

St.-Emilion

## Classification

Grand Cru Classé

## Website

[https://www.closdesarpe.com/?page\\_id=667&lang=en](https://www.closdesarpe.com/?page_id=667&lang=en)

## Analysis

pH: 3.35

## Sustainability

Certified Organic.

In 2017, conversion to organic viticulture was initiated by Jean-Guy Beyney and Maylis Marcenat, crowned with success in 2020 with Agriculture Biologique (organic farming) certification.

Since acquiring the estate, the choice has been made to move towards organic farming: at Clos de Sarpe, no pesticides, herbicides, or chemical weedkillers have ever been used. Our first concern is to promote life in our soils:

- by minimising tractor traffic to avoid compacting the soil,
- by grinding the vine shoots after pruning, to provide the vines with natural fertiliser,
- by sowing between the rows every winter, to nourish the soils and decompact them naturally,
- Spraying is limited to the traditional use of Bordeaux mixture.

## General Info

Chateau Clos de Sarpe is an interesting wine that clearly represents its massive, stony terroir. Prior to being in the hands of the Beyney family, Chateau Clos de Sarpe was owned by the Baron du Foussat de Bogeron who let go of the estate in 1923. Chateau Clos de Sarpe has been passed down from generation to generation in the Beney family. Currently, it's managed by Christine and Jean-Guy Beyney.

Since Jean-Guy Beyney took over the Bordeaux wine making at Chateau Clos de Sarpe, the property has completely turned around. Previously, there was almost very little selection, and no new oak was used for barrel aging. Things are very different today at the Right Bank property. The differences clearly show in the wine. Chateau Clos de Sarpe is consulted by Michel Rolland.

The wines of Clos de Sarpe are a backward, tannic, mineral-driven throwback to the ancient days of Bordeaux winemaking. The character of this Bordeaux wine is intense minerality, strong tannins, and serious levels of concentration and ripe fruit, with an old-vine intensity. It is a unique style of Saint Emilion wine that requires serious aging to soften and develop its aromatic complexities.

## Winemaker

Maylis Marcenat

## Vintage

The 2023 vintage for Château Clos de Sarpe in Saint-Émilion was defined by challenging, yet ultimately successful weather, resulting in a wine described as "special". The team was initially nervous, but the season allowed them to produce a highly praised wine.

2023 Weather Impact and Key Details:

- Challenging Conditions: The season featured difficult weather conditions that tested the resilience of the vineyard, which is often managed by the team to deal with high heat and dry conditions.
- Key Turning Point: The turning point for the vintage was early September, when conditions became ideal, allowing the Cabernet Franc to make a significant, high-quality impression.
- Tasting Profile: The 2023 is described as having "fine-grained" structure with "lively acidity," resulting in a "fresh and juicy" palate with "deep dark-purple" color.
- Vineyard Advantage: The estate's old vines (averaging 55–80 years) on limestone bedrock were key to navigating the season, as the roots run deep to find water.

The 2023 Clos de Sarpe is described as a powerful, elegant, and "potent" wine, with a strong "crushed rock" mineral character, expected to drink well from 2029 to 2060.



<b>Vineyards</b>	Chateau Clos de Sarpe comes from the heart of the Sarpe area, which is located northeast of the village of St. Emilion. The small, 3.68-hectare Bordeaux vineyard of Chateau Clos de Sarpe is planted on thin, clay over deep limestone soils. With some of the oldest vines in St. Emilion averaging over 70 years of age, the vineyard is planted to 85% Merlot and 15% Cabernet Franc. The vines are planted at a density of 5,500 vines per hectare.
<b>Harvest</b>	Choosing the harvest date is a key element for success. The size of the vineyard allows waiting for perfect phenolic ripeness across the entire vineyard. The taste of ripe and juicy fruit is a characteristic of Clos de Sarpe. At Clos de Sarpe, the harvest is hand-picked by a team that returns year after year and therefore works with the benefit of experience and the concern for precision demanded by Jean-Guy Beyney and Maylis Marcenat. The grapes are hand-picked into small crates, to avoid crushing. The young Merlots are always picked first, then the older Merlots and we always finish with the Cabernet Francs. The harvest for 2023 took place from September 6th to September 28 <sup>th</sup> .
<b>Vinification/ Maturation</b>	The bunches are then sorted in a density bath. Only perfect berries go into the tank. Vinification takes place in unlined cement tanks and 600L barrels. The tanks are temperature controlled. The wines are then aged in French oak barrels. We use 75% new barrels and 25% 1-year barrels. Barrel ageing lasts for 18-23 months on average. The plots are kept separate up to the time of blending. The wine is not fined on blending and not filtered before bottling.
<b>Tasting Notes</b>	Château Clos de Sarpe is the first wine. The quintessence of Saint-Émilion wines, powerful, complex, long. Clos de Sarpe will charm you with its freshness, its notes of exuberant red fruit, its silky tannins. To obtain this inimitable red fruit taste, we harvest when the grapes are perfectly ripe. The grapes are then meticulously sorted and only the perfect berries go into making the first wine. Winemaking is gentle, so that only the noble tannins are extracted.
<b>Serve with</b>	Clos de Sarpe is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Clos de Sarpe is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Clos de Sarpe is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms, and pasta.
<b>Production</b>	Approx. 10,000 bottles are made annually.
<b>Cellaring</b>	Drink 2029-2055
<b>Scores/Awards</b>	<p><b>93-95 points</b> - Lisa Perrotti-Brown, The Wine Independent - May 2024</p> <p><b>95 points</b> - James Suckling, JamesSuckling.com - February 2026</p> <p><b>93-94 points</b> - James Suckling, JamesSuckling.com - April 2024</p> <p><b>91 points</b> - Jane Anson, janeanson.com - April 2024</p> <p><b>94 points</b> - Jeff Leve, thewinecellarinsider.com - March 2026</p> <p><b>92-94 points</b> - Jeff Leve, thewinecellarinsider.com - May 2024</p> <p><b>90 points</b> - Tim Atkin, MW - timatkin.com - April 2024</p> <p><b>92-94 points</b> - Neal Martin, Vinous - April 2024</p> <p><b>93 points</b> - Antonio Galloni, Vinous - February 2026</p> <p><b>92-95 points</b> - Antonio Galloni, Vinous - April 2024</p> <p><b>88 points</b> - Jean Marc Quarin - April 2024</p> <p><b>95 points</b> - Peter Moser, Falstaff Magazine - May 2024</p> <p><b>94-96 points</b> - Alexandre Ma MW - April 2024</p> <p><b>91 points</b> - Vinum Wine Magazine - September 2024</p>

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