



Technical data sheet

Sarpe Grand Jacques - **2023** - AOC St-Émilion Grand Cru

La Carrière - From our very first harvest in 2017, the grapes from two Merlot parcels planted in 1963 and 1965 revealed a more distinctive, racy profile. Harvested, fermented, macerated and aged separately, they express their character over successive vintages: powerful yet elegant, refined, taut, complex and beautifully balanced.

Soil • Limestone plateau. Clay-limestone soils, shallow, on limestone at Astéries

Grape varieties • Old Merlot vines from 1963 and 1965

Average age of vines • 59 years old

Harvest • Manual with sorting of the grapes

Winemaking • Crushed and destemmed berries maceration, fermentation with indigenous yeasts starter in stainless steel vats, gentle extraction by pumping over, 4 weeks' vatting and final hot maceration.

Ageing • 25% in new French oak barrels, 50% in French oak barrels that have been used for two vintages, and 25% in stainless steel vats for over 12 months.

Bottled • On 6 August 2025, 3,018 75 cl bottles and 76 magnums (150cl)

Ingredients • Hand-picked organic grapes. Sulfites

Final Analytical Features

Alcohol: 14 % vol

Total Acidité: 3,64 g/l H₂SO₄

pH: 3,32

Volatile acidity: 0,38

Total SO₂: 42 mg/l H₂SO₄

Glucose + fructose: 0,59 g/l

Characteristics of the vintage

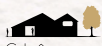
Thanks to relatively cool conditions at the end of winter, bud break was timely, allowing us to avoid the damage caused by April frosts. Spring was particularly wet, complicating vineyard work and favouring the development of mildew. May was sunny, warm, and fairly dry, leading to rapid and uniform flowering without any significant coulure. The harvest potential looked promising.

Until August 15, summer was paradoxical: hot but with limited sunshine, dry but punctuated by regular thunderstorms. Under these conditions, veraison, which started early, stretched over nearly a month, hinting at a challenging ripening process.

A heatwave at the end of August brought vine growth to a halt. The grapes then ripened under favourable conditions.

Harvest began on September 15. Despite the intense sanitary pressure that marked the 2023 vintage, both quantity and quality were satisfying. Overall, alcohol levels are lower than in 2022, and the wines show a pleasant acidity. There is a strong contrast between our plots: generous, full-bodied wines on clay and sand, and bright, saline wines on clay-limestone soils.


CHÂTEAU
MOULIN DE LAGNET


Château
SARPE GRAND JACQUES



Audrey Carraretto & Olivier Chatenet / Vignerons Récoltants / + 33 671021390 - contact@moulindeलगнет.fr
209 route de Larget, 33330 Saint-Christophe-des-Bardes, France / www.moulindeलगнет.fr