



Technical data sheet

Sarpe Grand Jacques - **2022** - AOC Saint-Émilion

Le Centenaire - Steeped in terroir and history, this wine asserts its personality vintage after vintage. Its name pays tribute to Jean, « Jeannot », our centenarian great-uncle, who entrusted us with his vines in 2017 and blew out his 100 candles in 2024. And what if the secret to his longevity was on this bottle?

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

Grape varieties • Merlot

Average age of vines • 38 years old

Harvest • Manual with sorting of the grapes

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

Ageing • 36 months in concrete vats (98%) and french oak barrels (2%)

Bottled • On 14 January 2026, 15 980 75 cl bottles and 270 magnums (150 cl)

Ingredients • Hand-picked organic grapes. Sulfites

Final Analytical Features

Alcohol: 14,5 % vol

Total acidity: 3,62 g/l H₂SO₄

pH: 3,47

Volatile acidity: 0,45

Total SO₂: 50 mg/l H₂SO₄

Glucose + fructose: 1,90 g/l

Characteristics of the vintage

After a dry winter, spring began with episodes of frost, though their impact was far less severe than in 2021. The season was exceptionally warm overall. A few thunderstorms brought some rainfall in June, followed by hot and dry conditions throughout July and August. On the eve of the harvest, the grapes were very healthy thanks to the dry conditions. However, they seemed to have low juice content.

Harvest began on September 8, marking a record early start. The grapes were superb, and juice yields ultimately proved less disappointing than expected, given the significant water stress experienced by the vines.

"Merlots are outstanding on the finest terroirs, particularly on clay-limestone soils. Fruity without any hint of over-ripeness, smooth yet well-balanced, they display an irresistible elegance and charm." *"The resulting wines are remarkably balanced and harmonious, structured yet fleshy, retaining the freshness and vibrancy that are the hallmark of great Bordeaux wines."* — Institute of Vine and Wine Sciences, University of Bordeaux, Oenology Research Unit.



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