

# CHATEAU SABY 2015

## AOC Bordeaux Rouge

### ~ Background ~

Château Saby is a small estate located in the small village of Saint Aignan in the Fronsac appellation of Bordeaux. Fronsac is one of the satellites of Saint Emilion, known for its powerful, earthy wines.

The vineyards were completely replanted with excellent clones in the '80s. They are up on the highest limestone plateau in the appellation, which is considered to be one of the most outstanding terroirs in Fronsac.

Saby is owned by the dynamic Saby family, who has been making wine on the right bank for 9 generations.

Today, brothers Jean-Philippe and Jean-Christophe Saby, both of whom are experienced oenologists and agricultural engineers, own and manage the estate as well as numerous other family-owned chateaux in the St. Emilion region of Bordeaux.



### ~ Viticulture ~

- **100% Merlot**
- 7 hectares on the highest plateau of Fronsac with southern exposed slopes, of which 5 hectares are used for the production of Château Saby.
- Density of 5,600 vines/hectare. Yield of 45 hl/hectare.
- Average vine age 40 years.
- Clay limestone topsoil over a deep limestone plate (à astéries), providing excellent drainage, yet good water retention during droughts.
- Double guyot pruning (à la bordelaise).
- Debudding, grass growing between the rows, leaf thinning, and green harvest of all immature and open grapes to give maximum space possible to best bunches.
- Manual harvest with rigorous sorting at the vines.



### ~ Winemaking ~

The Saby brothers use a combination of traditional and modern vinification methods to extract maximum fruit and concentration from their harvest.

- Manual selection at a sorting table.
- 3 week fermentation in traditional cement vats, total maceration period of 30 days.
- Punching down of the cap and pumping over to obtain concentration.
- Aged 15 months in French oak barrels, of which 50% are new and 50% 1-year old.
- No filtering or fining.
- 3,500 cases



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**90 Points.** Currants and berry character as well as some chocolate and pine-nut undertones. Medium-bodied and well-integrated with ripe tannins and a clean finish. Drink or hold.