



Sancy Collection

Sancy Thin
Sancy Thin
Sancy ExtraLight
Sancy ExtraLight
Sancy Light
Sancy Light
Sancy Regular
Sancy Regular
Sancy Medium
Sancy Medium Italic
Sancy Bold
Sancy Bold Italic
Sancy ExtraBold
Sancy ExtraBold Italic

Sancy Slab Thin
Sancy Slab Thin
Sancy Slab ExtraLight
Sancy Slab ExtraLight
Sancy Slab Light
Sancy Slab Light
Sancy Slab Regular
Sancy Slab Regular
Sancy Slab Medium
Sancy Slab Medium Italic
Sancy Slab Bold
Sancy Slab Bold Italic
Sancy Slab ExtraBold
Sancy Slab ExtraBold Italic

About Sancy

Aa Aa Aa Aa Aa Aa Aa Aa

Aa Aa Aa Aa Aa Aa

Aa Aa Aa Aa Aa Aa Aa Aa

Aa Aa Aa Aa Aa Aa Aa Aa

Sancy is a typeface collection by Emmanuel Besse designed in 2 versions, a Sans and a Slab. Each variant comes in 14 styles, 7 weights with matching italics. The initial idea of a Sans/Slab combination and the narrow proportions comes from a wooden panel located in the small town of Besse (same name as the designer, adding to this release a personal touch). Sancy Sans is a narrow grotesque with a certain roundness and a homogeneous text colour. Sancy Slab, also with semi-condensed proportions, feels elegant in thinner weights, reliable and friendly in darker styles. Both feature low contrast, as in stretched type from street signs.

Design	Emmanuel Besse
Team	Hugues Gentile
Spacing & kerning	Igino Marini
Release	2025
Version	1.003
PDF Version	1.1

Sancy

Styles (14)

Sancy Thin

Sancy Thin Italic

Sancy ExtraLight

Sancy ExtraLight Italic

Sancy Light

Sancy Light Italic

Sancy Regular

Sancy Italic

Sancy Medium

Sancy Medium Italic

Sancy Bold

Sancy Bold Italic

Sancy ExtraBold

Sancy ExtraBold Italic

Sancy Slab

Styles (14)

Sancy Slab Thin

Sancy Slab Thin Italic

Sancy Slab ExtraLight

Sancy Slab ExtraLight Italic

Sancy Slab Light

Sancy Slab Light Italic

Sancy Slab Regular

Sancy Slab Italic

Sancy Slab Medium

Sancy Slab Medium Italic

Sancy Slab Bold

Sancy Slab Bold Italic

Sancy Slab ExtraBold

Sancy Slab ExtraBold Italic

[illegible]

[illegible]

OpenType Features (Sancy)

Uppercase (csp)	All Capitals → ALL CAPITALS
Case-sensitive forms (case)	(¿Case-sensitive?) → (¿CASE-SENSITIVE?)
Slashed Zero (zero)	0123456789 → Ø123456789
Superscript (sup)	Hn0123456789 → Hn ⁰¹²³⁴⁵⁶⁷⁸⁹
Subscript (subs)	Hn0123456789 → Hn ₀₁₂₃₄₅₆₇₈₉
Numerators (numr)	Hn0123456789 → Hn ⁰¹²³⁴⁵⁶⁷⁸⁹
Denominators (dnom)	Hn0123456789 → Hn ₀₁₂₃₄₅₆₇₈₉

Ordinals (ordn)	1a 2a No. → 1 ^a 2 ^a N ^o
Fractions (frac)	0123456789/0123456789 → ⁰¹²³⁴⁵⁶⁷⁸⁹ / ₀₁₂₃₄₅₆₇₈₉
Proportional Figures (pnum)	€\$ _¢ ฿0123456789 → €\$ _¢ ฿0123456789
Tabular Figures (tnum)	€\$ _¢ ฿0123456789 → €\$ _¢ ฿0123456789
Standard Ligatures (liga)	Affiche → Affiche

OpenType Features (Sancy Slab)

Uppercase (csp) All Capitals → ALL CAPITALS

Case-sensitive forms (case) (¿Case-sensitive?) → (¿CASE-SENSITIVE?)

Slashed Zero (zero) 0123456789 → Ø123456789

Superscript (sup) Hn0123456789 → Hn⁰¹²³⁴⁵⁶⁷⁸⁹

Subscript (subs) Hn0123456789 → Hn₀₁₂₃₄₅₆₇₈₉

Numerators (num) Hn0123456789 → Hn⁰¹²³⁴⁵⁶⁷⁸⁹

Denominators (dnom) Hn0123456789 → Hn₀₁₂₃₄₅₆₇₈₉

Ordinals (ordn) 1a 2a No. → 1^a 2^a N^o

Fractions (frac) 0123456789/0123456789 → ⁰¹²³⁴⁵⁶⁷⁸⁹/₀₁₂₃₄₅₆₇₈₉

Proportional Figures (pnum) €\$¹฿0123456789 → €\$¹฿0123456789

Tabular Figures (tnum) €\$¹฿0123456789 → €\$¹฿0123456789

Standard Ligatures (liga) Affiche → Affiche

Straight Figures (ss01) 2 fois la ligne 7 → 2 fois la ligne 7

Sancy
Bold
120/110pt

Sancy

Sancy
Thin
Thin Italic
80/80pt

The 15 *BEST PLACES* to Eat Cookies in NEW YORK CITY

Sancy
Thin
Thin Italic
46/46pt

Søren Absalon
Larsen
Barkhausen
stability criterion
AUDIO FEEDBACK

Sancy
Thin
36/40pt

San Francisco
Art Institute
LOUISIANA MUSEUM
OF MODERN ART
Festival d'Automne,
Paris — Sept./Oct.

Sancy
Thin
Thin Italic
28/30pt

There are multiple different layouts for a Japanese sentō or public bath. Most traditional sentō, however, are *similar to the layout shown on the right*. The entrance from the outside looks somewhat similar to a temple, with a Japanese curtain (*noren*)

Sancy
Thin
Thin Italic
17/20pt

The concept of prepared meals to be eaten elsewhere dates back to antiquity. Market and roadside stalls selling food were common in Ancient Greece and Rome. In Pompeii, archaeologists have found a number of *thermopolia*, service counters opening onto the street which provided food to be taken away. There is a distinct lack of formal dining and kitchen area in Pompeian homes, which may suggest that eating, or at least cooking, at home was unusual. Over 200 *thermopolia* have been found in the ruins of Pompeii. In the cities of medieval Europe, a number of street vendors sold take-out food. In

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10/12pt

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geese, sheep's feet and French wine, while in Paris roasted meats, squab, tarts and flans, cheeses and eggs were available. A large strata of society would have purchased food from these vendors, but they were especially popular amongst the urban poor, who would have lacked kitchen facilities in which to prepare their own food. However, these vendors often had a bad reputation, often being in trouble with city authorities reprimanding them for selling infected meat or reheated food. The cooks of Norwich often defended themselves in court against selling such things as "*pokky pies*" and "*stynkyng mackerelles*". In 10th and 11th century China, citizens of cities

Sancy
ExtraLight
ExtraLight Italic
80/80pt

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Italic
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Sancy
Medium
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46/46pt

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The 15 *BEST PLACES* to Eat Cookies in NEW YORK CITY

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Larsen
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stability criterion
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Bold
120/110pt

Sancy Slab

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Thin
Thin Italic
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Sancy Slab
Thin
Thin Italic
42/46pt

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Sancy Slab
Thin
34/38pt

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Formagari		Specimen	Sancy
Sancy Slab Thin Thin Italic 28/30pt	There are multiple different layouts for a Japanese sentō or public bath. Most traditional sentō, however, are <i>similar to the layout shown on the right</i> . The entrance from the outside looks somewhat similar to a temple, with a		The concept of prepared meals to be eaten elsewhere dates back to antiquity. Market and roadside stalls selling food were common in Ancient Greece and Rome. In Pompeii, archaeologists have found a number of <i>thermopolia</i> , service counters opening onto the street which provided food to be taken away. There is a distinct lack of formal dining and kitchen area in Pompeian homes, which may suggest that eating, or at least cooking, at home was unusual. Over 200 <i>thermopolia</i> have been found in the ruins of Pompeii. In the cities of
	Sancy Slab Thin Thin Italic 17/20pt		
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www.formagari.com		2025	

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Barkhausen
stability criterion
AUDIO FEEDBACK

Sancy Slab
ExtraLight
34/38pt

San Francisco
Art Institute
LOUISIANA MUSEUM
OF MODERN ART
Festival d'Automne,
Paris – Sept./Oct.

Sancy Slab
ExtraLight
ExtraLight Italic
28/30pt

There are multiple different layouts for a Japanese sentō or public bath. Most traditional sentō, however, are *similar to the layout shown on the right*. The entrance from the outside looks somewhat similar to

Sancy Slab
ExtraLight
ExtraLight Italic
17/20pt

The concept of prepared meals to be eaten elsewhere dates back to antiquity. Market and roadside stalls selling food were common in Ancient Greece and Rome. In Pompeii, archaeologists have found a number of *thermopolia*, service counters opening onto the street which provided food to be taken away. There is a distinct lack of formal dining and kitchen area in Pompeian homes, which may suggest that eating, or at least cooking, at home was unusual. Over 200 *thermopolia* have been found in the ruins of Pompeii. In the cities of

Sancy Slab
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13/15pt

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10/12pt

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Sancy Slab
Light
Light Italic
80/80pt

The 15 *BEST PLACES* to Eat Cookies in NEW YORK CITY

Sancy Slab
Light
Light Italic
42/46pt

Søren Absalon
Larsen
Barkhausen
stability criterion
AUDIO FEEDBACK

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Technical Information

Language Support	Achinese, Acholi, Afar, Afrikaans, Amahuaca, Anaang, Asu (Tanzania), Balinese, Banjar, Bari, Basque, Batak Dairi, Batak Karo, Batak Mandailing, Batak Simalungun, Batak Toba, Bemba (Zambia), Bena (Tanzania), Bini, Borana-Arsi-Guji Oromo, Bosnian, Buginese, Catalan, Cebuano, Central Aymara, Central Kurdish, Chavacano, Chiga, Chokwe, Crimean Tatar, Croatian, Czech, Danish, Dutch, Eastern Oromo, English, Filipino, Finnish, French, Friulian, Galician, Ganda, German, Ghag Albanian, Gourmanchéma, Guadeloupean Creole French, Gusii, Haitian, Hani, Hiligaynon, Hungarian, Iloko, Indonesian, Italian, Jamaican Creole English, Japanese, Javanese, K'iche', Kabuverdianu, Kalenjin, Kamba (Kenya), Kekchi, Khasi, Kikuyu, Kimbundu, Kinyarwanda, Kituba (DRC), Kongo, Konzo, Kuanyama, Ligurian, Lithuanian, Lombard, Low German, Luba-Lulua, Luo (Kenya and Tanzania), Makhuwa, Makhuwa-Meetto, Makonde, Malagasy, Malaysian, Maltese, Mandinka, Mauritian Creole, Meru, Minangkabau, Ndonga, Neapolitan, Ngazidja Comorian, Nobiin, North Ndebele, Northern Kurdish, Northern Qiangdong Miao, Northern Uzbek, Norwegian, Nyanja, Nyankole, Occitan, Pampanga, Pedi, Picard, Piemontese, Polish, Portuguese, Quechua, Romanian, Rundi, Samoan, Sardinian, Scots, Sena, Shambala, Shona, Sicilian, Silesian, Slovak, Slovenian, Soga, Somali, Soninke, South Ndebele, Southern Aymara, Southern Qiangdong Miao, Southern Sotho, Spanish, Standard Estonian, Standard Latvian, Standard Malay, Sundanese, Swahili, Swati, Swedish, Swiss German, Tagalog, Tiv, Tonga (Zambia), Tosk Albanian, Tsonga, Tswana, Tumbuka, Turkish, Turkmen, Uab Meto, Umbundu, Upper Guinea Crioulo, Venetian, Vietnamese, Walloon, Waray (Philippines), Welsh, West Central Oromo, Wolof, Xhosa, Yao, Yucateco, Zulu	File Formats	Desktop format: OTF Web formats: WOFF, WOFF2
	Licensing	Available for direct purchase: Desktop, Web, Video/Streaming/Film, App/Game Special licenses: Logo/Wordmark, Advertising/Campaign, Embedding, ePub/eBook, Merchandise, Third Party, Server, Unlimited/Enterprise For more info on licensing, please visit www.formagari.com	
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