



CHÂTEAU DE SALES 2013

CLIMATIC CONDITIONS AND HARVEST

Budbreak took place in excellent conditions in a dry April, with all the bunches forming at the same time.

A cool and damp spring caused the vines to flower later than usual.

After a hot and dry July, the grapes started to change colour on 10 August. They ripened slowly, disturbed by further cool and damp weather in August and September.

The harvest took place between 1 and 12 October. Highly precise zoning was carried out in the vineyard to ensure that each parcel and each grape variety was harvested at optimum maturity.

VARIETAL MIX

89% Merlot

11% Cabernet Sauvignon

BARREL MATURING

5% new barrels

95% 1- to 3-year-old barrels

TASTING NOTES

A pleasant, easy-drinking wine, Château de Sales 2013 has a moderately intense colour, verging on purple. A supple and fresh attack leads into a silky structure on the palate and a finish nicely set off by subtle red fruit and spice notes.