



# CHATEAU DE SALES 2010

## CLIMATIC CONDITIONS AND HARVEST

A rather cool spring after a colder-than-average winter meant that the vines came into flower relatively late.

Temperatures in July, August and September were close to normal for the season, causing the grapes to change colour relatively slowly.

These conditions halted the growth cycle well before the colour change, causing a significant accumulation of sugar in the pulp and favouring exceptional preservation of the aromas, flavours and acidity needed to achieve balanced wines.

The harvest took place from 23 September to 9 October.

## VARIETAL MIX

82.5% Merlot  
12.5% Cabernet Franc  
5% Cabernet Sauvignon

## BARREL MATURING

5% new barrels  
95% 1- to 3-year-old barrels

## TASTING NOTES

A beautiful, deep red, the wine has a complex nose that reveals red fruit aromas with touches of spice. A smooth and fruit-filled palate on very ripe black fruit flavours, combined with good balance, great complexity, silky tannins and an elegant finish give the vintage great ageing potential.