



# CHÂTEAU DE SALES 2012

## CLIMATIC CONDITIONS AND HARVEST

Spring and early summer were cool and damp. The second half of the summer was very sunny, with a significant lack of water.

The flowering period was relatively early, starting in late May, and protracted. The grapes changed colour slowly, starting in early August.

Mild and warm weather prevailed in September and October, with temperatures reaching 28°C. Considerable differences between daytime and night-time temperatures helped to concentrate and preserve aromas and flavours in the grape skins.

The harvest took place from 28 September to 11 October.

## VARIETAL MIX

90% Merlot  
10% Cabernet Franc

## BARREL MATURING

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

## TASTING NOTES

A deep colour, oscillating between purple and garnet red, the wine has a nose on ripe red fruit aromas and seductively subtle notes of oak. On the palate, the 2012 vintage is round, full-bodied and well-balanced with a high-quality tannic structure, leading into an elegant, slightly oaky and very fresh finish.