



CHÂTEAU DE SALES 2014

CLIMATIC CONDITIONS AND HARVEST

Flowering took place rapidly and evenly from late May to 12 June in warm and slightly damp conditions.

Damp weather continued in July, with heat spikes and storms which stimulated vegetation growth and caused the berries to swell.

The grapes changed colour between the end of July and 20 August.

Fine weather set in at the end of August, halting vegetation growth and allowing the grapes to ripen more quickly and fully. Considerable differences between daytime and night-time temperatures helped to concentrate and preserve aromas and flavours in the grape skins.

The harvest took place between 24 September and 10 October.

VARIETAL MIX

74% Merlot

20% Cabernet Franc

6% Cabernet Sauvignon

BARREL MATURING

5% new barrels

95% 1- to 3-year-old barrels

TASTING NOTES

An attractive colour, oscillating between crimson and purple, the wine reveals a fresh nose characterised by the elegance of light oaking and intense red fruit aromas. After a supple and pleasant attack, the 2014 vintage shows itself to be a nicely balanced wine on fruit-forward notes underpinned by well-integrated tannins, ending on a long and elegant finish.