



CHÂTEAU DE SALES 2016

CLIMATIC CONDITIONS AND HARVEST

2016 was an exceptional year, marked by radical changes in weather patterns: wet and cool weather from January to June was followed by a summer heatwave and drought, some more-than-welcome rain in early September, then sunshine, hot days and cool nights from mid-September until the end of the harvest.

A cool and very damp spring followed a wet winter. Three-quarters of the year's rain fell between January and June, replenishing the groundwater. Flowering started at the end of May, later than usual, and was protracted and rather uneven.

Temperatures jumped 10° C in late June as summer set in, with virtually no more rain until mid-September.

It was hot and very dry, with a period of drought between 24 June and 12 September; 15mm of rain fell in August.

The grapes changed colour late and slowly, favoured by fine late-season weather; mid-veraison took place between 8 and 18 August.

September was also hot but rain on 13 and 14 September set off the ripening process, enabling the grapes to mature slowly and gently in ideal conditions.

The harvest took place between 27 September and 14 October in radiant sunshine, with cool nights.

VARIETAL MIX

79.5% Merlot

13% Cabernet Sauvignon

7.5% Cabernet Franc

BARREL MATURING

5% new barrels

95% 1- to 3-year-old barrels

TASTING NOTES

An attractive crimson, the wine has a highly complex nose which opens up with airing on notes of black berry fruit such as bilberry and blackberry. Fresh and well-balanced on the palate, it is full-bodied and displays attractively complex flavours, especially black fruit, with a touch of oak, leading into a remarkable finish sustained by well-integrated and silky tannins.