



CHÂTEAU CHANTALOUETTE 2009

VINTAGE REPORT :

After a colder than average winter, a rather warm and damp spring encouraged the vines to flower early.

Mild weather in July and a hot, dry August created good conditions for the grapes to change colour evenly and rapidly.

All the key weather factors that affect the quality of the grapes followed on in ideal succession. As a result, by the end of August the crop was in excellent health and well on the way to achieving optimum maturity.

The harvest took place from 17 September to 5 October.



VARIETAL MIX :

78.5% Merlot
18% Cabernet Franc
3.5% Cabernet Sauvignon

MATURING :

1/3 in oak barrels
2/3 in vats

TASTING NOTES :

Red with a slightly brickish tint, the wine has a fruit-forward, intense nose. The palate offers ripe fruit flavours and a good tannic structure, with refined and elegant tannins underpinning the long finish.

