



## CHÂTEAU CHANTALOUETTE 2010

### VINTAGE REPORT :

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 :

48% Merlot  
36% Cabernet Sauvignon  
16% Cabernet Franc

### MATURING :

1/3 in oak barrels  
2/3 in vats

### TASTING NOTES :

A lovely, scintillating red, the wine has an intense and complex nose dominated by ripe fruit aromas. Very full and substantial on the palate, with silky tannins, it builds to a long and complex finish.

