



CHÂTEAU CHANTALOUETTE 2011

VINTAGE REPORT :

The 2011 vintage was notable for early water stress and a considerable lack of water from January to July, the first time in 60 years that such conditions had been seen.

Spring and early summer were very warm, but temperatures in July, August and September were close to normal for the season.

Flowering started very early and was complete within a few days in early May. The grapes started to change colour in late June.

The entire vine growth cycle from budbreak to veraison was the earliest and shortest for at least 20 years.

The harvest took place from 5 to 28 September.



VARIETAL MIX :

73.5% Merlot
16% Cabernet Franc
10.5% Cabernet Sauvignon

MATURING :

1/3 in oak barrels
2/3 in vats

TASTING NOTES :

Dark red, the wine has an elegant, fruit-forward nose. From a supple attack, it displays an attractive structure on refined tannins and a beautifully balanced finish.

