



CHÂTEAU CHANTALOUETTE 2012

VINTAGE REPORT :

Spring and early summer were cool and damp. The second half of the summer was very sunny, with a significant lack of water.

The flowering period was relatively early, starting in late May, and protracted. The grapes changed colour slowly, starting in early August.

Mild and warm weather prevailed in September and October, with temperatures reaching 28°C.

Considerable differences between daytime and night-time temperatures helped to concentrate and preserve aromas and flavours in the grape skins.

The harvest took place from 28 September to 11 October.



VARIETAL MIX :

60% Merlot
22% Cabernet Franc
18% Cabernet Sauvignon

MATURING :

1/3 in oak barrels
2/3 in vats

TASTING NOTES :

A deep red, the wine has a nose dominated by fresh fruit aromas. Generous and smooth on the palate, its forward red fruit flavours are joined on the finish by notes of blackcurrant and spice.

