



CHÂTEAU CHANTALOUETTE 2013

VINTAGE REPORT :

Budbreak took place in excellent conditions in a dry April, with all the bunches forming at the same time.

A cool and damp spring caused the vines to flower later than usual.

After a hot and dry July, the grapes started to change colour on 10 August. They ripened slowly, disturbed by further cool and damp weather in August and September.

The harvest took place between 1 and 12 October. Highly precise zoning was carried out in the vineyard to ensure that each parcel and each grape variety was harvested at optimum maturity.



VARIETAL MIX :

49% Merlot
28% Cabernet Sauvignon
23% Cabernet Franc

MATURING :

1/3 in oak barrels
2/3 in vats

TASTING NOTES :

The wine has a lovely deep red colour and a nose on which red fruit aromas come to the fore with airing. Supple and harmonious on the palate, it displays an attractive structure on polished tannins and a finish of great refinement.

