



CHÂTEAU CHANTALOUETTE 2015

VINTAGE REPORT :

Flowering took place evenly from the end of May to mid-June in warm and dry weather.

July was very hot and dry, but rain at the end of the month relieved some cases of water stress.

Veraison took place at the beginning of August, with the weather alternating between hot days and cool nights.

A few days of rain spread out over the month allowed the grapes to ripen fully.

Cooler temperatures in September encouraged optimum maturity.

The harvest took place from 18 September to 3 October.



VARIETAL MIX :

57% Merlot
23% Cabernet Franc
20% Cabernet Sauvignon

MATURING :

1/3 in oak barrels
2/3 in vats

TASTING NOTES :

An attractive bright red, the wine has an intense nose on black fruit aromas, a sign of good maturity. The supple attack leads into a mid-palate on black fruit flavours together with hints of roasted coffee beans, while the finish is long and elegant. Altogether, this is a well-balanced, succulent and smooth wine.

