



CHÂTEAU CHANTALOUETTE 2016

VINTAGE REPORT :

2016 was an exceptional year, marked by radical changes in weather patterns: wet and cool weather from January to June was followed by a summer heatwave and drought, some more-than-welcome rain in early September, then sunshine, hot days and cool nights from mid-September until the end of the harvest.

A cool and very damp spring followed a wet winter. Three-quarters of the year's rain fell between January and June, replenishing the groundwater. Flowering started at the end of May, later than usual, and was extended and rather uneven.

Temperatures jumped 10° C in late June as summer set in, with virtually no more rain until mid-September. It was hot and very dry, with a period of drought between 24 June and 12 September; 15mm of rain fell in August.

Veraison occurred late and slowly, favoured by fine late-season weather; mid-veraison took place between 8 and 18 August.

September was also hot but rain on 13 and 14 September set off the ripening process, enabling the grapes to mature slowly and gently in ideal conditions.

The harvest took place between 27 September and 14 October in radiant sunshine, with cool nights.



VARIETAL MIX :

72% Merlot
17% Cabernet Franc
11% Cabernet Sauvignon

MATURING :

1/3 in oak barrels
2/3 in vats

TASTING NOTES :

The wine is red with purple highlights. The intense nose reveals red berry aromas, delicately complemented by spice and vanilla notes. A very supple attack leads into a well-balanced and complex mid-palate on fresh red fruit flavours, especially cherry. Notes of spice and cocoa appear with airing, sustained by velvety, well-integrated tannins, ushering in a long and harmonious finish.

