



## CHÂTEAU DE SALES 1995

### VINTAGE REPORT :

Temperatures in winter were higher than normal for the season, accompanied by abundant rainfall which encouraged an early start to the vine growth cycle.

Very warm weather in the first half of April produced early and even budbreak. Low rainfall and plenty of sunshine then caused rapid vegetation growth.

Temperatures in May were significantly higher than the average, helping to keep the vineyard in very good health. Flowering took place between 22 May and 20 June.

Hot and dry weather in July ensured excellent conditions for the vines. August, the month when the grapes turn colour and start to mature, offered an ideal combination of high temperatures and low rainfall.

The harvest took place from 13 to 28 September.



### VARIETAL MIX :

85% Merlot  
9% Cabernet Franc  
6% Cabernet Sauvignon

### BARREL MATURING :

100% 1- to 3-year-old barrels

### TASTING NOTES :

An attractive brick-red colour, the wine reveals a slightly evolved nose on chocolate aromas. Stewed fruit and spice notes are predominant on the palate, leading into a long and elegant finish.

