



CHÂTEAU DE SALES 2000

VINTAGE REPORT :

A winter of contrasts, with a damp January and a warm February, was followed by early budbreak in late March and early April.

Hot weather set in from mid-April, with daytime temperatures rising above 25° C, encouraging vegetation growth.

Temperatures in May were significantly higher than the average and June was much drier. Flowering lasted until mid-June.

Very dry and hot weather in August accelerated the maturing process.

The harvest took place from 18 September to 3 October.



VARIETAL MIX :

84% Merlot
15% Cabernet Franc
1% Cabernet Sauvignon

BARREL MATURING :

5 % new barrels
95 % 1- to 3-year-old barrels

TASTING NOTES :

A slightly brickish red, the wine reveals a complex nose on chocolate and spice aromas, a full attack marked by fresh fruit and forest floor notes, and an attractive, lingering and fresh finish.

