



CHÂTEAU DE SALES 2001

VINTAGE REPORT :

After a damp and mild winter, budbreak occurred in excellent conditions in late March.

Flowering was rapid and even, starting in late May in mild and dry weather.

The grapes started to change colour in the first few days of August, with conditions in July and August ensuring steady vegetation growth.

Though August was hot and dry overall, stormy showers alternated with drier periods, causing the grapes to mature slowly.

A hot and dry Indian summer in September and early October enabled the crop to reach full maturity unhurriedly.

The harvest took place from 24 September to 6 October.



VARIETAL MIX :

70.5% Merlot

16% Cabernet Sauvignon

13.5% Cabernet Franc

BARREL MATURING :

5 % new barrels

95 % 1- to 3-year-old barrels

TASTING NOTES :

An attractive red with a slightly orange tint, the wine reveals a refined, complex and fruit-forward nose with slight smoky notes. The silky palate offers creamy tannins and nicely concentrated flavours, combining fruit and forest floor notes, leading into a long and very refined finish.

