



## CHÂTEAU DE SALES 2002

### VINTAGE REPORT :

Winter ended with a significant lack of water.

Warm weather in April encouraged steady vegetation growth, boosted by rainfall in the first half of May.

Flowering took place relatively early and took longer than usual due to cool weather in the first half of June.

Veraison, when the grapes change colour, started in late July and took place slowly but was more even than the flowering process.

A superb month of September, with sunny, hot and dry weather and little wind, made up for the lack of hot weather in early summer, enabling the grapes to ripen in good conditions.

The harvest took place from 24 September to 8 October.



### VARIETAL MIX :

70% Merlot

18% Cabernet Franc

12% Cabernet Sauvignon

### BARREL MATURING :

5 % new barrels

95 % 1- to 3-year-old barrels

### TASTING NOTES :

Red with a brickish hue, the wine reveals a fruit-forward nose and a fresh, well-balanced and fruit-filled palate with some forest floor notes.

