



CHÂTEAU DE SALES 2003

VINTAGE REPORT :

Dry late-winter weather and temperatures much higher than normal for the season in March encouraged budbreak in late March and early April.

May was hot and damp.

The grapes started to change colour towards the end of July. Heatwave conditions prevailed during the first half of August but rainfall remained normal for the month as a whole, enabling the grapes to ripen normally.

The vines pushed their roots far into the deep gravel soil at Château de Sales to find the water they needed. As a result, they remained relatively untroubled by the heatwave, enabling the three grape varieties to express their full potential.

The harvest took place from 3 to 20 September.



VARIETAL MIX :

78% Merlot

11% Cabernet Franc

11% Cabernet Sauvignon

BARREL MATURING :

5 % new barrels

95 % 1- to 3-year-old barrels

TASTING NOTES :

An attractive red with a brick-red hue, the wine reveals a fruit-forward nose on notes of spice and a round, fruit-filled palate sustained by well-integrated tannins, leading into a soft and succulent finish.

