



CHÂTEAU DE SALES 2005

VINTAGE REPORT :

Winter temperatures were lower than normal and the season ended with a significant lack of water.

Flowering started in late May following very hot weather earlier in the month, with mid-flowering being reached in June. Temperatures were particularly high and there was virtually no rain at all.

July was hot and dry, with record temperatures being reached in mid-July.

The grapes turned colour slowly on account of the drought, but rainfall in late July helped to accelerate the ripening process.

Average temperatures in August were close to normal for the season, with cool nights, while September was sunny and hot.

The harvest took place from 9 to 29 September.



VARIETAL MIX :

81% Merlot
11% Cabernet Franc
8% Cabernet Sauvignon

BARREL MATURING :

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

TASTING NOTES :

A radiant red with a brickish hue, the wine reveals an intense and complex nose with predominant chocolate and spice aromas, an ample, full-bodied palate on fresh red fruit and stewed fruit flavours, and a long and complex finish.

