



CHÂTEAU DE SALES 2006

VINTAGE REPORT :

2006 was a surprising year, with unusual weather conditions that will remain long in the memory.

Though generally dry, regular rainfall throughout the year helped the vines to withstand the heat.

Heatwave temperatures prevailed during June and July, while August was cooler and very windy.

An exceptionally hot start to September was followed by cooler, stormy weather.

The harvest took place from 18 to 29 September.



VARIETAL MIX :

84.5% Merlot
9% Cabernet Sauvignon
6.5% Cabernet Franc

BARREL MATURING :

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

TASTING NOTES :

An attractive red with a brickish hue, the wine reveals a rich and seductive nose, an ample and full-bodied palate on fresh fruit flavours underpinned by an attractive tannic structure, and a long and succulent finish.

