



CHÂTEAU DE SALES 2007

VINTAGE REPORT :

2007 was a generally dry year, with less rainfall than the 30-year average.

Flowering occurred early, from mid-May, and the grapes started to change colour in August.

Very considerable temperature differences between May and August were a standout feature of the year, with exceptionally hot weather in August, followed by a dry and sunny September.

The harvest took place from 16 to 28 September.



VARIETAL MIX :

80.5% Merlot
11.5% Cabernet Sauvignon
8% Cabernet Franc

BARREL MATURING :

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

TASTING NOTES :

A radiant red, the wine reveals an elegant, fruit-forward nose and a palate that slowly builds up on red fruit flavours and an attractive freshness to a refined and creamy finish.

