



CHÂTEAU DE SALES 2008

VINTAGE REPORT :

2008 was a generally cool year, with rainfall close to the 30-year average.

A wet spring was followed by a lengthy flowering period which began in late May.

Considerable differences between daytime and night-time temperatures in September and October favoured the formation of mature polyphenols.

The harvest took place between 26 September and 16 October.



VARIETAL MIX :

79% Merlot
15% Cabernet Franc
6% Cabernet Sauvignon

BARREL MATURING :

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

TASTING NOTES :

Dark red with a slightly brickish hue, the wine reveals a refined, fruit-forward nose. The elegant, fruit-filled and well-structured palate is sustained by silky tannins, leading into a highly refined finish.

