



CHÂTEAU DE SALES 2009

VINTAGE REPORT :

After a colder than average winter, a rather warm and damp spring encouraged the vines to flower early.

Mild weather in July and a hot, dry August created good conditions for the grapes to change colour evenly and rapidly.

All the key weather factors that affect the quality of the grapes followed on in ideal succession. As a result, by the end of August the crop was in excellent health and well on the way to achieving optimum maturity.

The harvest took place from 17 September to 5 October.



VARIETAL MIX :

89% Merlot
11% Cabernet Franc

BARREL MATURING :

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

TASTING NOTES :

A very attractive red, the wine reveals notes of chocolate and pepper on the nose, a fresh attack and a well-structured mid-palate underpinned by refined tannins, leading into a long, powerful and generous finish.

