



CHÂTEAU DE SALES 2011

VINTAGE REPORT :

The 2011 vintage was notable for early water stress and a considerable lack of water from January to July, the first time in 60 years that such conditions had been seen.

Spring and early summer were very warm, but temperatures in July, August and September were close to normal for the season.

Flowering started very early and was complete within a few days in early May. The grapes started to change colour in late June.

The entire vine growth cycle from budbreak to veraison was the earliest and shortest for at least 20 years.

The harvest took place from 5 to 28 September.



VARIETAL MIX :

71.5% Merlot
15% Cabernet Sauvignon
13.5% Cabernet Franc

BARREL MATURING :

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

TASTING NOTES :

A deep red, the wine has a nose which opens up with airing on red fruit notes, especially cherry. The supple and harmonious palate sustained by round and silky tannins leads into a long and elegant finish.

