



CHÂTEAU DE SALES 2015

VINTAGE REPORT :

Flowering took place evenly from the end of May to mid-June in warm and dry weather.

July was very hot and dry, but rain at the end of the month relieved some cases of water stress.

The grapes started to change colour in early August, with the weather alternating between hot days and cool nights. A few days of rain spread out over the month allowed the grapes to ripen fully.

Cooler temperatures in September encouraged optimum maturity.

The harvest took place from 18 September to 3 October.



VARIETAL MIX :

82% Merlot
9% Cabernet Sauvignon
9% Cabernet Franc

BARREL MATURING :

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

TASTING NOTES :

A very lovely crimson with some purple highlights, the wine has a complex, intense nose on which subtle oak notes mingle with predominant ripe black fruit aromas. From a succulent attack, the wine shows harmonious balance, substantial, round and full-bodied. Refined, elegant tannins underpin fruit flavours on the long finish.

