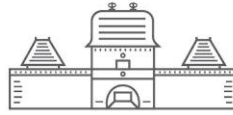


# CHÂTEAU DE SALES



• POMEROL •

## CHÂTEAU CHANTALOUETTE 2020

### VINTAGE REPORT :

The winter was wet, with heavy rain in November 2019 (224 mm). An unusually warm February, with average temperatures 3° C higher than the average for the last 15 years, caused early budbreak, which lasted from 11 to 31 March depending on the grape variety.

Flowering also took place earlier than usual, between 10 and 31 May, in warm and damp spring weather. Despite these conditions, shatter (coulure) and uneven fruit set (millerandage) were minimal.

The summer was very hot, with a period of drought between 19 June and 12 August. However, the ample water reserves which had accumulated during winter meant that the vineyard at Château de Sales remained unaffected by the lack of rain.

Veraison, when the grapes change colour, started early, on 11 July in the earliest Merlot plots, and ended on 30 August in the last Cabernet Sauvignon plot.

Picking took place between 10 and 30 September. The grapes showed excellent phenolic maturity, holding out the promise of an exceptional vintage.



### VARIETAL MIX :

73 % Merlot  
16 % Cabernet Sauvignon  
11 % Cabernet Franc

### MATURING :

1/3 in oak barrels  
2/3 in vats

### TASTING NOTES :

The wine is a lovely ruby red with a slightly blueish tint. The nose opens on aromas of red fruit, especially strawberry and blackberry, and spice. Elegant and remarkably fresh on the palate, it builds on fresh fruit flavours and pepper notes to a long and smooth finish underpinned by highly refined tannins.

