



CHÂTEAU CHANTALOUETTE 2021

VINTAGE REPORT :

2021 was a vintage of contrasting weather conditions, with a warm winter and a cool summer.

The autumn was mild and damp, with 49% more rainfall between October and March than the 30-year average, followed by a cool spring. December and June were the wettest months for 20 years, and February the warmest. Budbreak took place from 17 March to 1 April for the Merlot vines and ended on 8 April for the Cabernet Sauvignon, the sign of an early vintage. Three nights of frost, on 6, 7 and 13 April, affected parts of the Château de Sales vineyard.

Rapid vegetation growth in June required an energetic response in order to raise the trellis and thin the shoots in short order. Mid-flowering for the Merlot vines was reached on 3 June, a date in line with the 30-year average.

Veraison was slow, with mid-veraison for the Merlot grapes occurring on 6 August. Although there was considerable pressure from mildew in early summer, Château de Sales was able to avoid any damage to the crop.

Picking took place over 10 days between 24 September and 7 October. Detailed zoning in the vineyard meant that each plot and each grape variety could be harvested at optimum maturity.



VARIETAL MIX :

74 % Merlot
13 % Cabernet Sauvignon
13 % Cabernet Franc

MATURING :

1/3 in oak barrels
2/3 in vats

TASTING NOTES :

The wine is ruby red, with a fresh, elegant nose on forward, succulent red fruit aromas.

A lively and fresh attack leads into a well-balanced and pleasant mid-palate, followed by a delicate finish on refined, harmonious tannins.

