



## CHÂTEAU DE SALES 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 :

82% Merlot  
16% Cabernet Sauvignon  
2% Cabernet Franc

### BARREL MATURING :

17 % new barrels  
83 % 1- to 2-year-old barrels

### TASTING NOTES :

The wine is an intense ruby red.

Red fruit aromas come to the fore on the complex nose, complemented by spice, such as black pepper, and some subtle vanilla notes. From a supple and very fresh attack, the succulent mid-palate offers good balance on fresh fruit as well as an attractive complexity. The finish is well-rounded, with high-quality, satin tannins and lingering flavours.

