



CHÂTEAU DE SALES 2022

VINTAGE REPORT:

The 2022 vintage started with a mild and dry winter.

Late budbreak (29 March for the Merlot vines and 15 April for the Cabernet Sauvignon) meant that spring frost on 2 and 3 April had little effect on the Château de Sales vineyard.

Flowering took place rapidly and in good conditions, with warm and dry weather, 10 days earlier than the average for the last 10 years.

The summer was exceptionally hot and dry: temperatures in August were 2° C higher than the average for the last 10 years, though the Château de Sales terroir helped to confine water stress to just a few parcels.

Veraison also occurred rapidly and early, with the Merlot vines reaching mid-veraison on 25 July.

Picking took place over 12 days between 7 and 21 September. Thanks to meticulous work in the vineyard throughout the year, each variety could be harvested at optimum maturity. The quality of the crop heralds an exceptional vintage.



83% Merlot
12% Cabernet Sauvignon
5% Cabernet Franc

BARREL MATURING:

18% new barrels
82% 1- to 2-year-old barrels



TASTING NOTES :

The wine has a deep purple colour. The nose is intense and rich, revealing seductive aromas of fresh fruit and black fruit, subtly enhanced by a discreet touch of wood. On the palate, the attack is both savoury and dense, with a creamy texture. The highly complex aromatic palette is a harmonious blend of black fruit and spices. Château de Sales 2022 is opulent and well-balanced thanks to its lovely freshness. The tannins are silky and finely integrated and the length is exceptional. This vintage is undeniably one of the best of Château de Sales.