

Château de Sales 2015

• AOC Pomerol •

■ SURFACE AREA

47.6 hectares

■ SOIL

Gravel and sand containing iron oxides (iron pan)

■ AVERAGE AGE OF THE VINES

30 years

■ PRODUCTION

150,000 bottles

■ MATURING

18 months, including 12 months in oak barrels

■ VINEYARD PRACTICES

Traditional cultivation, regular ploughing
Pest control: use of the sexual confusion technique against the grapevine moth
Deleafing, cluster thinning
Hand picking

■ VINIFICATION

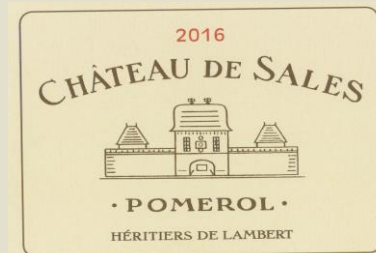
Selective sorting of harvested grapes
Fermentation in temperature-controlled concrete vats, about 18 days.

■ BLEND FOR CHÂTEAU DE SALES 2015

82% Merlot
9% Cabernet Sauvignon
9% Cabernet Franc

■ ABV CHÂTEAU DE SALES 2015

14°



Tasting notes

An attractive, deep ruby red, the wine has a highly complex spicy and red fruit nose, with a touch of oak. Fresh and well-balanced on the palate, it is full-bodied, fresh, round, long and fruity, elegant tannins give it a remarkable finish. A wine with good ageing potential.