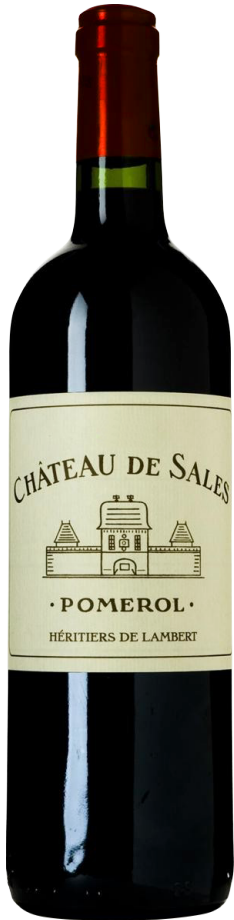
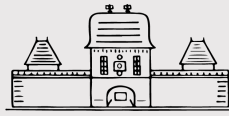


MAISONS MARQUES & DOMAINES

CHÂTEAU DE SALES



Château de Sales

Château de Sales

Pomerol, France

Vintage: 2015

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Overview

Built in the 17th century, Château de Sales is largest estate in the Pomerol appellation on the Right Bank. The chateau possesses exceptional beauty and elegance, and the same is true for its wines as they are the true expression of the Pomerol terroir from which they originate. Located in the northwest corner of Pomerol, it is the only true chateau building in the appellation and has been owned by the same family for more than five hundred years.

The soils of Château de Sales are comprised of fine gravel and sand, with clay in some areas and an omnipresence of iron oxide, known locally as "crasse de fer". The vineyard of Château de Sales has a surface area of over 200 acres, with vines covering 116 acres. The vines are an average of more than 30 years old.

Winemaking

After de-stemming and crushing, alcoholic fermentation takes place in concrete tanks equipped with temperature regulation. The wine is then aged for 12-18 months in French oak barrels, of which only one third are new, in order to avoid any aggressive wood flavors and to preserve the brightness of the fruit.

Tasting Notes

A deep garnet red, the wine has a refined nose with elegant light oak and aromas of ripe fruit, especially blackcurrant. Complex on the palate, with black fruit, blackberry and spice flavors, it has silky tannins, good body and lovely balance, ending on a long and harmonious finish of great refinement.

Harvest Notes

The winter of 2014-2015 was quite cool and rainy. The spring, mild and dry, allowed for a quick and even flowering. The first part of the summer was marked by a very hot and dry period, followed by a slight drop in temperatures and a few welcome showers. The heat returned at the end of August and in early September, assuring the quality of the vintage. The weather conditions of the 2015 vintage - heat and drought - led to an early halt to vine growth. After veraison, the juice of the berries concentrated rapidly, the acidity receding with the decline of malic acid during the very hot periods. By the first days of September, the grapes had reached an excellent level of technological maturity. The summer, marked by high temperatures, announced a sun-soaked vintage similar to 1990 or 2003, but the month of September, cooler and with a little rainfall, allowed for an ideal phenological maturation.

TECHNICAL INFORMATION

Varietals: 82% Merlot, 9% Cabernet Franc, 9% Cabernet Sauvignon

Aging: 12-18 months in French oak barrels (1/3 new)