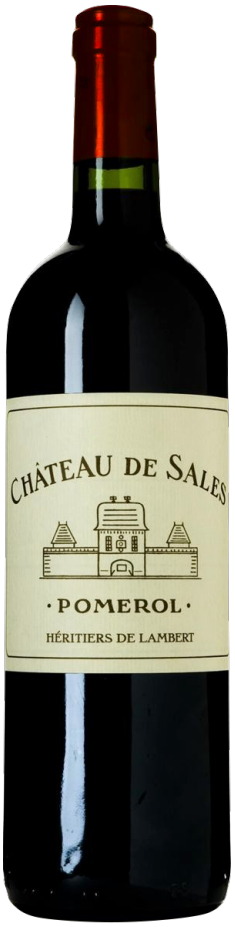
Maisons Marques & Domaines

Château de Sales



Château de Sales

Château de Sales

Pomerol, France
Vintage: 2023

D	92	JD	90

Overview

Built in the 17th century, Château de Sales is largest estate in the Pomerol appellation on the Right Bank. The château 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 orginate. Located in the northwest corner of Pomerol, it is the only true château 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 beautiful glittering crimson, the wine has a complex and seductive nose on aromas of black fruit, especially black cherry, violet and vanilla. Richly flavored and remarkably well-balanced, it opens with notes of black fruit and subtle spice which fill out on an ample and complex mid-palate sustained by the caress of refined, silky tannins, leading into a long and elegant finish.

Harvest Notes

The 2023 vintage started with a mild and wet winter, followed by a warm spring during which rainy spells alternated with drier weather. Flowering took place rapidly and evenly in good conditions, starting with the Merlot on 23 May and ending with the Cabernet Sauvignon on 4 June. In a hot and wet summer, extensive secondary-shoot removal in June and July and leaf thinning in August kept the clusters well ventilated. Despite heavy outbreaks of mildew in the Bordeaux vineyard, the work achieved in the vineyard kept the crop healthy. The grapes changed colour between 17 July and 14 August, with the Merlot reaching mid-veraison on 24 July. The grapes were all picked by hand from 12 September to 3 October. Meticulous work is carried out in the vineyard throughout the year to enable each grape variety to be harvested at optimum maturity.

TECHNICAL INFORMATION

Varietals: 85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc
New Oak: 18% new French oak barrels, 82% barrels from 1 to 2 previous wines
Aging: 12-18 months in French oak barrels