

Château Chantalouette - Pomerol

Château Chantalouette is the second wine of Château de Sales. Owned by the same family for over five centuries, the 116 acre estate is the largest in the appellation and boasts the only true castle of Pomerol.

Certified of «High Environmental Value» (HVE) since 2020, Château Chantalouette practices virtuous viticulture that integrates and develops biodiversity. The viticultural approach is traditional: the vineyard is ploughed regularly and cultivated with respect for the environment; cover cropping and green harvest are practised with great care. The grapes are harvested by hand at optimal maturity of each bloc.



2016 CHÂTEAU CHANTALOUETTE

2nd wine of Château de Sales



Appellation:	Pomerol	Owner:	GFA Château de Sales
President:	Marine Treppoz	GM:	Vincent Montigaud
Winemaker:	Frédéric Laborde	Vineyard size:	116 acres
Average vine age:	25 years	Soil Types:	Small gravel and iron-rich loess
Vineyard grape varieties:	70% Merlot - 15% Cabernet Franc - 15% Cabernet Sauvignon		
Viticulture:	Certified «HVE» «Culture raisonnée» Soil tilling (4 ways). Vine growth management adapted to the climatic conditions		
Harvest:	Manual	Winemaking:	In thermo-regulated concrete vats
		Ageing:	Partly in barrel
HARVEST DATES:	The harvest took place between 27 September and 14 October in radiant sunshine, with cool nights.		



2016 VARIETAL MIX:

- 72 % Merlot
- 11 % Cabernet Franc
- 11 % Cabernet Sauvignon

VINTAGE REPORT:

2016 was an exceptional year, marked by radical changes in weather patterns: wet and cool weather from January to June was followed by a summer heatwave and drought, some more-than-welcome rain in early September, then sunshine, hot days and cool nights from mid-September until the end of the harvest. A cool and very damp spring followed a wet winter. Three-quarters of the year's rain fell between January and June, replenishing the groundwater. Flowering started at the end of May, later than usual, and was extended and rather uneven. Temperatures jumped 10° C in late June as summer set in, with virtually no more rain until mid-September. It was hot and very dry, with a period of drought between 24 June and 12 September; 15mm of rain fell in August. Veraison occurred late and slowly, favoured by fine late-season weather; mid-veraison took place between 8 and 18 August. September was also hot but rain on 13 and 14 September set off the ripening process, enabling the grapes to mature slowly and gently in ideal conditions.

MATURING: 1/3 in oak barrels 2/3 in vats

TASTING NOTES: The wine is red with purple highlights. The intense nose reveals red berry aromas, delicately complemented by spice and vanilla notes. A very supple attack leads into a well-balanced and complex mid-palate on fresh red fruit flavours, especially cherry. Notes of spice and cocoa appear with airing, sustained by velvety, well-integrated tannins, ushering in a long and harmonious finish.

