

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.



2018 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 from 18 September to 5 October in excellent conditions, heralding a very fine vintage indeed.		



2018 VARIETAL MIX:

- 62 % Merlot
- 21.5% Cabernet Franc
- 16.5% Cabernet Sauvignon

VINTAGE REPORT:

A wet and warm January started off the year, with temperatures 2.5°C above the average for the past twelve years. While February was cold and dry, March saw heavy rain-fall, reaching 121mm. Budbreak took place relatively late, from 9 to 15 April depending on the grape variety. A warm and wet spring encouraged rapid growth of the plants and abnormal threats of mildew. In line with the usual dates at Château de Sales, flowering

lasted from 25 May to 8 June and veraison from 25 July to 14 August. June and July were hot and damp, with an average temperature of 22°C and rainfall reaching 133mm. Only 45mm of rain fell in August and September, and none at all between 5 August and 5 September. However, this did not halt the ripening process in the Château de Sales parcels. The wide temperature difference in September, with an average minimum and maximum of 10.7°C and 28.2°C respectively, helped the polyphenols to reach optimum maturity.

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

TASTING NOTES: An attractive ruby red, the wine has a fresh nose dominated by ripe fruit aromas. The elegant, beautifully fresh and rounded palate on red fruit flavours leads into a long finish underpinned by creamy, highly refined tannins.

