

# CHÂTEAU CANTEMERLE

2001



Sheathed in elegant, brilliant evening dress showing tile-colored hints, the wine offers resinous aromas of licorice and cashew, which are echoed on the palate. With a good finish built more on charm than power, it offers generous and immediate pleasure. This wine appears to be in peak form, ready to drink today with rabbit terrine or guinea fowl. Its tannins are completely satisfying, and a slight liveliness on the finish belies the wine's true age.

## VINEYARD

87 ha under production  
Silica and gravel soils of the quaternary era  
50% Cabernet Sauvignon - 40% Merlot - 5% Petit Verdot -  
5% Cabernet Franc  
Average age of vines : 30 years  
Vine density : 9600 plants per hectare

## CULTURE AND HARVEST

Pruning : Médoc double Guyot  
Deleafing: face to face after flowering (berry set)  
Grape thinning is done when the grapes are filling out  
Green harvest occurs after changing of color (veraison)  
Handpicked harvest with selective sorting in the vineyard

## VINIFICATION AND AGEING

Total destemming  
The grapes are hand-sorted before crushing  
Fermentation: 6-8 days at 26 -28°C  
Maceration: 28 -30 days  
Ageing for 12 months in french oak barrels(medium toast)  
which 50% are new  
An ultra light fining is done but no filtration occurs prior to  
bottling

## PRODUCTION

300 000 bottles

## SECOND WINE

Les Allées de Cantemerle

## BLENDING 2001

50% Cabernet Sauvignon  
40% Merlot  
10% Petit Verdot

CHATEAU CANTEMERLE

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