

# CHÂTEAU CANTEMERLE

2004



With expressive aromas on the nose and cigar and cedar on the palate, this wine is a great classic, substantial and ready to drink. The tannins are ripe and stylish, the finish is long and lively, the structure is solid and elegant: everything is present for a satisfying accompaniment with ham shanks and lentils or roast chicken with wild mushrooms. The wine shows a subtle balance between firmness and finesse, as if hesitating between youth and maturity...

## 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 2004

68% Cabernet Sauvignon  
25% Merlot  
7% Petit Verdot

CHATEAU CANTEMERLE

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