

# CHÂTEAU CANTEMERLE

## 2003



An historic vintage, a year of great heat where the extremely overripe grapes were harvested as early as September 10th. The wine is Cabernet-predominant, contributing freshness and aromas of spices, coffee and game. The bouquet is very expressive and the finish does the wine proud with a length that is unexpected for this vintage. No need for further aging: guaranteed pleasure and richness is on offer here.

### 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 2003

65% Cabernet Sauvignon  
20% Merlot  
10% Petit Verdot  
5% Cabernet Franc

CHATEAU CANTEMERLE

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