

CHÂTEAU CANTEMERLE

2005



2005 was a stunning vintage of great sunshine, which produced an atypical Cantemerle. Unexpected aromas of coffee and caramel accompany an opulent presence on the palate; the attack is smooth and impressions of roundness persist through the finish. Still, the wine resists aging, preserving a slight firmness which balances the softness of the super-ripe tannins. This wine can continue to age in a good cellar, but it is already delicious with a cut of roast beef or hearty beef stew.

Vineyard

87 ha under production
Silica and gravel soils of the quaternary era
58% Cabernet Sauvignon - 33% Merlot - 6% Petit Verdot -
3% Cabernet Franc
Average age of vines : 30 years
Vine density : 8300 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

400 000 bottles

Second Wine

Les Allées de Cantemerle

Blending 2005

61% Cabernet Sauvignon
31% Merlot
6% Petit Verdot
2% Cabernet Franc

CHATEAU CANTEMERLE

33460 Macau, France

Tel. +33(0)5 57 97 02 82 - Fax +33 (0)5 56 97 02 84 - cantemerle@cantemerle.com - www.cantemerle.com