

# CHÂTEAU CANTEMERLE

2009



Very attractive black-cherry color with brilliant highlights, and aromas that remain reserved for its age; great concentration in the mouth with well-knit tannins: these are all the ingredients for a great Cantemerle united in one wine. This is a classic vintage for the property, incredibly young, substantial and still a touch austere. In short, a wine for further aging. Still, lovers of young wines will find much to enjoy with a density which shows great potential. Decant two hours before serving with duck and olives, leg of lamb or soft cheeses.

## VINEYARD

87 ha under production  
Silica and gravel soils of the quaternary era  
60% Cabernet Sauvignon - 30% Merlot - 4% Petit Verdot -  
6% 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 2009

49% Cabernet Sauvignon  
38% Merlot  
7% Petit Verdot  
6% Cabernet Franc

CHATEAU CANTEMERLE

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