

# CHÂTEAU CANTEMERLE

## 2010



This is another very young wine which benefits from decanting. Its aromas are marked by pencil lead, black fruit and cigars. The round first impressions in the mouth are due to the subtlety of the Cabernets which express themselves with finesse and complexity, displaying spice bread flavors. This is a vintage of great sunshine which produced mature and powerful tannins marked by freshness. There's no need to rush this wine, it will still be great in ten years. It can only get better with age, but it already shows great class!

### 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 2010

52% Cabernet Sauvignon  
35% Merlot  
5% Petit Verdot  
8% Cabernet Franc

CHATEAU CANTEMERLE

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