

# CHÂTEAU CANTEMERLE

## 2011



This stunning vintage has been somewhat overshadowed by the quality of the two preceding years, but is now being discovered for its flattering character. With its beautiful deep color and discreet spicy aromas, this wine shows a stunning youth, firmness and complexity. Decanting before service will reward one with fine aromas of coffee, cedar and black currant which will allow it to perfectly accompany an omelette with wild mushrooms or a variety of French cheeses. However there's no rush: this wine will continue to age well in a good cellar.

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## **VINEYARD**

92 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 2011**

47% Cabernet Sauvignon

43% Merlot

3% Petit Verdot

7% Cabernet Franc

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