

CHÂTEAU CANTEMERLE

2015



It would be difficult to find a more classically Médoc wine than this great Cantemerle, with its sustained power and refined elegance. A very deep color and subtle aromas underscore its youth. Once in the mouth, this rich and full-bodied wine releases notes of coffee, olives and licorice which are emphasized by an opulent and harmonious length. A fine wine which marries fullness and delicacy, while avoiding heaviness and excessive oak. It's the perfect expression of a balanced Bordeaux which gives voice to a great terroir. This wine has a promising future, and already offers great satisfaction with all meat and poultry, as well as alpine cheeses.

Vineyard

90 ha under production
Silica and gravel soils of the quaternary era
64% Cabernet Sauvignon - 27% Merlot - 5% Cabernet Franc - 4% Petit Verdot
Average age of vines : 35 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 40% are new
An ultra light fining is done prior to bottling

Production

400 000 bottles

Second Wine

Les Allées de Cantemerle

Blending 2015

59% Cabernet Sauvignon
27% Merlot
6% Petit Verdot
8% Cabernet Franc

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