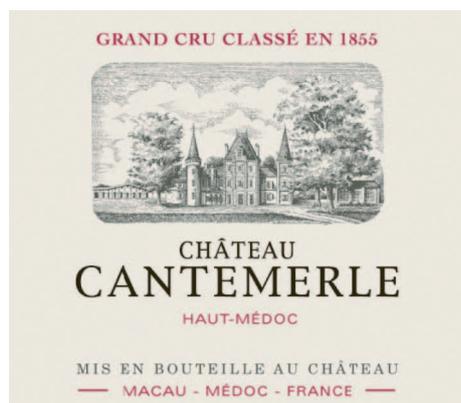


CHÂTEAU CANTEMERLE

2016



Swirling this wine in the glass brings forth a very complex bouquet, the hallmark of a great wine. In the mouth, the first impression is both powerful and elegant, with rich flavors covering the palate. All the usual aromas of this wine—tobacco, black currant, cloves and a woodiness typical of ripe Cabernet—are present in a subtle register which will become more prominent with time. The tannins are very supple, lingering elegantly on the finish. At this stage of its development the wine is characterized by a delicate charm. This promising wine offers a typical illustration of the Cantemerle terroir. Very classic, it calls for some time in a decanter before serving. A further two or three years in the cellar can bring out its lovely personality, but it will continue to improve for an even longer time thanks to the nature of the great 2016 vintage.

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 2016

52% Cabernet Sauvignon
39% Merlot
5% Cabernet Franc
4% Petit Verdot

CHATEAU CANTEMERLE

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