

CHÂTEAU CANTEMERLE

2017



to come up...

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 2017

71% Cabernet Sauvignon
25% Merlot
4% Petit Verdot

CHATEAU CANTEMERLE

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