

# CHÂTEAU CANTEMERLE

## 2017



to come up...

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### 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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