

# CHÂTEAU CANTEMERLE

1999



The wine opens up with a pleasant raspberry and chocolate bouquet on the nose and an easy, supple sensation in the mouth—all typical for this vintage. Cantemerle 1999 is full of elegance, ready to drink, still young with its black cherry color, and fully packed with charm.

It would be easy to drink this by the liter...

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## Vineyard

87 ha under production  
Silica and gravel soils of the quaternary era  
50% Cabernet Sauvignon - 40% Merlot - 5% Petit Verdot -  
5% Cabernet Franc  
Average age of vines : 30 years  
Vine density : 9600 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

300 000 bottles

## Second Wine

Les Allées de Cantemerle

## Blending 1999

55% Cabernet Sauvignon  
35% Merlot  
8% Petit Verdot  
2% Cabernet Franc

CHATEAU CANTEMERLE

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