

# CHÂTEAU CANTEMERLE

## 2006



This is a classic Médoc vintage where the end of the growing season favored mature Cabernets. These grapes make their presence felt in the glass with elegant aromas of black fruit and tobacco, and on the palate with flavorful scents of black currant and spice. Ripe tannins contribute balance, intensity, and a good long finish. This is a wine which magnificently illustrates the potential of the Cantemerle terroir. It perfectly accompanies a veal sauté, a blanquette and various cheese-based dishes.

### Vineyard

87 ha under production  
Silica and gravel soils of the quaternary era  
58% Cabernet Sauvignon - 33% Merlot - 6% Petit Verdot -  
3% Cabernet Franc  
Average age of vines : 30 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 50% are new  
An ultra light fining is done but no filtration occurs prior to  
bottling

### Production

400 000 bottles

### Second Wine

Les Allées de Cantemerle

### Blending 2006

40% Cabernet Sauvignon  
44% Merlot  
7% Petit Verdot  
9% Cabernet Franc

CHATEAU CANTEMERLE

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