

CHÂTEAU CANTEMERLE

2008



This fine wine is tightly-knit, giving it a somewhat austere reputation. The ebony-black color suggests a power and an aromatic opulence which coats the palate. The Cabernets' density brings a fullness in the mouth that is typical of a vintage made for the long haul, which will age very well especially in magnum. It drinks nicely today, if decanted before serving. Between the massive first impression in the mouth and the lively finish, it has everything to offer for a fine match with a Sunday steak dinner.

VINEYARD

87 ha under production
Silica and gravel soils of the quaternary era
60% Cabernet Sauvignon - 30% Merlot - 4% Petit Verdot -
6% 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 2008

48% Cabernet Sauvignon
37% Merlot
8% Petit Verdot
7% Cabernet Franc

CHATEAU CANTEMERLE

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