

CHÂTEAU CANTEMERLE

2010



This is another very young wine which benefits from decanting. Its aromas are marked by pencil lead, black fruit and cigars. The round first impressions in the mouth are due to the subtlety of the Cabernets which express themselves with finesse and complexity, displaying spice bread flavors. This is a vintage of great sunshine which produced mature and powerful tannins marked by freshness. There's no need to rush this wine, it will still be great in ten years. It can only get better with age, but it already shows great class!

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 2010

52% Cabernet Sauvignon
35% Merlot
5% Petit Verdot
8% Cabernet Franc

CHATEAU CANTEMERLE

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