

CHÂTEAU CANTEMERLE

2012



A deep ruby color and aromas lightly highlighting vanilla; this is the first impression. In the mouth the wine is all softness and generosity. This is a classic vintage, soft and supple, full of charm. The palate is predominated by fruit like strawberry and red currant, which evolve to subtle game flavors on the finish. This wine is characterized by an upfront purity and finesse which is already fully satisfying with a cheese soufflé or quiche.

VINEYARD

92 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
Macération: 28 -30 days
Ageing for 12 months in french oak barrels (medium toast)
which 40% 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 2012

56% Cabernet Sauvignon
36% Merlot
6% Petit Verdot
2% Cabernet Franc

CHATEAU CANTEMERLE

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