

CHÂTEAU CANTEMERLE

2014



The wine displays a deep garnet color, elegant as an evening gown, accompanied by a subtle aromatic character. In the mouth there is an immediate sensation of elegant flavors, whose finesse reflects its sweet, tender, almost caressing tannins. The wine continues to develop on the palate, with an immersion of delicate fruit character (raspberries and hazelnuts), and leaves a final impression of great refinement on the finish. This is a very distinguished wine, whose concentration and potential promise a long life. Decant it to enjoy with a veal roast and wild mushrooms, or a blanquette with fresh pasta. As well as many other food matches, of course.

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
Maceration: 28 -30 days
Ageing for 12 months in french oak barrels(medium toast)
which 40% are new
An ultra light fining is done prior to bottling

Production

400 000 bottles

Second Wine

Les Allées de Cantemerle

Blending 2014

47% Cabernet Sauvignon
38% Merlot
6% Petit Verdot
9% Cabernet Franc

CHATEAU CANTEMERLE

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