

# CHÂTEAU CANTEMERLE

## 2016



Swirling this wine in the glass brings forth a very complex bouquet, the hallmark of a great wine. In the mouth, the first impression is both powerful and elegant, with rich flavors covering the palate. All the usual aromas of this wine—tobacco, black currant, cloves and a woodiness typical of ripe Cabernet—are present in a subtle register which will become more prominent with time. The tannins are very supple, lingering elegantly on the finish. At this stage of its development the wine is characterized by a delicate charm. This promising wine offers a typical illustration of the Cantemerle terroir. Very classic, it calls for some time in a decanter before serving. A further two or three years in the cellar can bring out its lovely personality, but it will continue to improve for an even longer time thanks to the nature of the great 2016 vintage.

### VINEYARD

90 ha under production  
Silica and gravel soils of the quaternary era  
64% Cabernet Sauvignon - 27% Merlot - 5% Cabernet Franc - 4% Petit Verdot  
Average age of vines : 35 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 2016

52% Cabernet Sauvignon  
39% Merlot  
5% Cabernet Franc  
4% Petit Verdot

CHATEAU CANTEMERLE

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