

CHÂTEAU CANTEMERLE

2018



With its superbly deep color, the wine has the grand style of an elegant evening gown. The aromas are equally graceful: partly woody, partly spicy, but still young and far from fully developed. In the mouth, the wine shows the classic personality of superbly quintessential Cabernets from a great Médoc terroir: exotic wood character with licorice, and pepper flavors, and a touch of red fruit. The wine's structure displays reserve and complexity, with a well-tempered richness and great length. You can begin to enjoy the wine's charm and elegance after decanting one hour before serving. It represents a perfect model of elegance, balance, and the fine flavors typical of Cantemerle's greatest wines.

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 2018

67% Cabernet Sauvignon
20% Merlot
7% Cabernet Franc
6% Petit Verdot

CHATEAU CANTEMERLE

33460 Macau, France

Tel. +33(0)5 57 97 02 82 - Fax +33 (0)5 56 97 02 84 - cantemerle@cantemerle.com - www.cantemerle.com