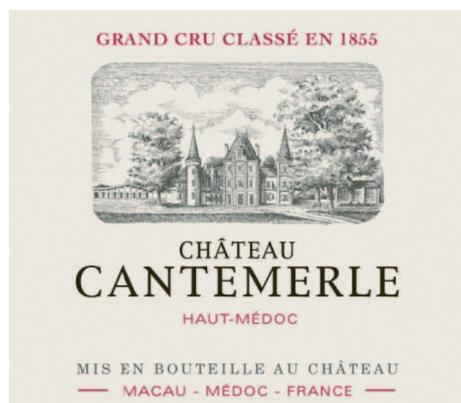


# CHÂTEAU CANTEMERLE

## 2019



The superb maturity of Cantemerle's Cabernet Sauvignon is evident up front by its degree of concentration and complexity—the sign of a great Médoc wine. Before tasting this fine bottle, you'll want to transfer it to a decanter an hour before serving. After this preparatory step you'll discover the wine's fuller aromatic richness: the bouquet expresses cherry, olive and tobacco notes, as well as hints of oak that are still somewhat present.

In the mouth, silky tannins launch a symphony of spicy, peppery and fruity flavors upon the palate that are of great quality and generously supported by a long, full softness. The finish is lengthy and lively, neither limp nor harsh. A well-constructed balance is the foundation which supports a structure of freshness, elegance, persistence, and a perfectly controlled power.

### VINEYARD

96 ha under production  
Silica and gravel soils of the quaternary era  
68% Cabernet Sauvignon - 23% Merlot - 5% Cabernet Franc - 4% Petit Verdot  
Average age of vines : 38 years  
Vine density : 7 800 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  
Handpicked harvest with selective sorting in the vineyard

HVE Certification

### VINIFICATION AND AGEING

Total destemming  
The grapes are hand-sorted before crushing  
Fermentation: 6-8 days at 24 -28°C  
Maceration: 20 -25 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 2019

68% Cabernet Sauvignon  
23% Merlot  
4% Cabernet Franc  
5% Petit Verdot

CHATEAU CANTEMERLE

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