

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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