

CHÂTEAU CANTEMERLE

2000



Delicate, subtle, harmonious, soft: one doesn't want for words to describe this wine, coming from a mythic vintage and already mature. In truth, this wine no longer displays its youthful vivacity, now transformed into finesse. Its aromas open onto rose-bordered paths, with light tannins, and an elegant color touched by amber. To enjoy an aged Médoc at its best, drink now.

VINEYARD

87 ha under production
Silica and gravel soils of the quaternary era
50% Cabernet Sauvignon - 40% Merlot - 5% Petit Verdot -
5% Cabernet Franc
Average age of vines : 30 years
Vine density : 9600 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 50% are new
An ultra light fining is done but no filtration occurs prior to bottling

PRODUCTION

300 000 bottles

SECOND WINE

Les Allées de Cantemerle

BLENDING 2000

55% Cabernet Sauvignon
35% Merlot
10% Petit Verdot

CHATEAU CANTEMERLE

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