

# CHÂTEAU CANTEMERLE

2002



This rather light vintage, whose early harvest began on September 16th, isn't intended for long aging. Nevertheless, after all these years the wine shows an aromatic expression in contrast with its age, provided it has been properly stored. The assemblage of the four Médoc grape varieties gives a complexity in which the pleasing softness of Merlot is dominant. This is a very charming wine, generous and easy to enjoy, for drinking now with sweetbreads or scallops in cream.

## 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 2002

45% Cabernet Sauvignon  
40% Merlot  
10% Petit Verdot  
5% Cabernet Franc

CHATEAU CANTEMERLE

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