

CHÂTEAU CANTEMERLE

2001



Sheathed in elegant, brilliant evening dress showing tile-colored hints, the wine offers resinous aromas of licorice and cashew, which are echoed on the palate. With a good finish built more on charm than power, it offers generous and immediate pleasure. This wine appears to be in peak form, ready to drink today with rabbit terrine or guinea fowl. Its tannins are completely satisfying, and a slight liveliness on the finish belies the wine's true age.

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 2001

50% Cabernet Sauvignon
40% Merlot
10% Petit Verdot

CHATEAU CANTEMERLE

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