

CHÂTEAU CANTEMERLE

2004



With expressive aromas on the nose and cigar and cedar on the palate, this wine is a great classic, substantial and ready to drink. The tannins are ripe and stylish, the finish is long and lively, the structure is solid and elegant: everything is present for a satisfying accompaniment with ham shanks and lentils or roast chicken with wild mushrooms. The wine shows a subtle balance between firmness and finesse, as if hesitating between youth and maturity...

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 2004

68% Cabernet Sauvignon
25% Merlot
7% Petit Verdot

CHATEAU CANTEMERLE

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