

CHÂTEAU CANTEMERLE

2009



Very attractive black-cherry color with brilliant highlights, and aromas that remain reserved for its age; great concentration in the mouth with well-knit tannins: these are all the ingredients for a great Cantemerle united in one wine. This is a classic vintage for the property, incredibly young, substantial and still a touch austere. In short, a wine for further aging. Still, lovers of young wines will find much to enjoy with a density which shows great potential. Decant two hours before serving with duck and olives, leg of lamb or soft cheeses.

VINEYARD

87 ha under production
Silica and gravel soils of the quaternary era
60% Cabernet Sauvignon - 30% Merlot - 4% Petit Verdot -
6% Cabernet Franc
Average age of vines : 30 years
Vine density : 8300 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

400 000 bottles

SECOND WINE

Les Allées de Cantemerle

BLENDING 2009

49% Cabernet Sauvignon
38% Merlot
7% Petit Verdot
6% Cabernet Franc

CHATEAU CANTEMERLE

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