

# CHÂTEAU CANTEMERLE

## 2013



This tender vintage produced tasty wines that are ready to drink despite their youth, with lightly-flavored foods or white meats. One notes the soft extraction of the tannins and a careful selection in the cellars to preserve a fresh and clean character on the palate. The bouquet is still discreet, with aromas of cinnamon, blackberry, fig and wood notes that become evident after agitation; decanting will bring out still other aromas. This wine is so easy to enjoy that your glass is ready to be refilled before you know it...

### VINEYARD

92 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 40% are new  
An ultra light fining is done prior to bottling

### PRODUCTION

400 000 bottles

### SECOND WINE

Les Allées de Cantemerle

### BLENDING 2013

50% Cabernet Sauvignon  
30% Merlot  
5% Petit Verdot  
15% Cabernet Franc

CHATEAU CANTEMERLE

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