

# CHÂTEAU CANTEMERLE

## 2018



With its superbly deep color, the wine has the grand style of an elegant evening gown. The aromas are equally graceful: partly woody, partly spicy, but still young and far from fully developed. In the mouth, the wine shows the classic personality of superbly quintessential Cabernets from a great Médoc terroir: exotic wood character with licorice, and pepper flavors, and a touch of red fruit. The wine's structure displays reserve and complexity, with a well-tempered richness and great length. You can begin to enjoy the wine's charm and elegance after decanting one hour before serving. It represents a perfect model of elegance, balance, and the fine flavors typical of Cantemerle's greatest wines.

### VINEYARD

92 ha under production  
Silica and gravel soils of the quaternary era

66% Cabernet Sauvignon  
25% Merlot  
5% Cabernet Franc  
4% Petit Verdot  
Average age of vines : 35 years  
Vine density : 7 800 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  
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 24 -28°C  
Maceration: 20 -25 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 2018

67% Cabernet Sauvignon  
20% Merlot  
7% Cabernet Franc  
6% Petit Verdot

CHATEAU CANTEMERLE

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