

CHÂTEAU CANTEMERLE

2007



This tender vintage naturally produced wines that are supple and round, often described as “feminine”. Accordingly, there is a characteristic finesse and elegance, with attractive aromas of licorice, pepper and cinnamon, and tannins as delicate as lace. No need to wait on this wine: this vintage is ready to drink without ceremony or circumstance. A very charming wine that is perfect for an omelette-based lunch.

VINEYARD

87 ha under production
Silica and gravel soils of the quaternary era
58% Cabernet Sauvignon - 33% Merlot - 6% Petit Verdot -
3% 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 2007

50% Cabernet Sauvignon
35% Merlot
6% Petit Verdot
9% Cabernet Franc

CHATEAU CANTEMERLE

33460 Macau, France

Tel. +33(0)5 57 97 02 82 - Fax +33 (0)5 56 97 02 84 - cantemerle@cantemerle.com - www.cantemerle.com