

CHÂTEAU CANTEMERLE

1995



This was a great year for Merlot, doubtless because of its mature, silky tannins and beautiful fruit flavors which cover the palate. Cantemerle 1995 shows unexpected youth for its age, with aromas of almonds and vanilla, and an aristocratic elegance fully displaying the virtues of its terroir. One of the chateau's great classics which gives a lot of pleasure today. Don't hesitate to drink now, with poultry and cold meats. Perfect for a Sunday lunch with the family, but also for a dinner with appreciative friends.

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 1995

40% Cabernet Sauvignon
50% Merlot
10% Petit Verdot

CHATEAU CANTEMERLE

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