

# 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

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