

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

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