

CHÂTEAU CANTEMERLE

1996



A very great year in the Médoc, the 1996 vintage is characterized by the maturity achieved by the Cabernet Sauvignon, and Cantemerle offers a stunning example of this. The wine offers an initial expression of deep color, followed by very expressive aromas, and finally produces an explosion of flavor in the mouth which covers the entire palate. These last sensations maintain their intensity while combining with soft and silky tannins to produce an impression of great elegance. This wine offers an excellent expression of Cantemerle's terroir. Although ready to drink today, this wine will continue to improve with years of cellaring.

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 1996

50% Cabernet Sauvignon
40% Merlot
8% Petit Verdot
2% Cabernet Franc

CHATEAU CANTEMERLE

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