

# CHÂTEAU CANTEMERLE

## 1997



The 15% of Petit Verdot in the final assemblage represents a record proportion in Cantemerle's wine. It must be acknowledged that this vintage was not the easiest of the decade, with a summer whose unstable weather constantly alternated between thunderstorms and heat waves. The wine is ready for drinking now, and will probably not gain anything from further aging. Light and perfumed, it shows a floral bouquet and a slender body, with supple tannins which show traces of a difficult vintage.

### 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 1997

45% Cabernet Sauvignon  
40% Merlot  
15% Petit Verdot

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