

CHÂTEAU CANTEMERLE

1998



This is still a great vintage, charming and soft. The style is defined by a finesse which expresses its terroir. On the nose are aromas of cooked fruit, on the palate it's all ethereal tannins, softness and harmony. This is a wine for those who love subtle Médocs, and it hasn't lost anything with time.

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 1998

45% Cabernet Sauvignon
45% Merlot
7% Petit Verdot
3% 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