

# 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

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