

CHÂTEAU CANTEMERLE

2003



An historic vintage, a year of great heat where the extremely overripe grapes were harvested as early as September 10th. The wine is Cabernet-predominant, contributing freshness and aromas of spices, coffee and game. The bouquet is very expressive and the finish does the wine proud with a length that is unexpected for this vintage. No need for further aging: guaranteed pleasure and richness is on offer here.

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 2003

65% Cabernet Sauvignon
20% Merlot
10% Petit Verdot
5% Cabernet Franc

CHATEAU CANTEMERLE

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