

CHÂTEAU CANTEMERLE

2006



This is a classic Médoc vintage where the end of the growing season favored mature Cabernets. These grapes make their presence felt in the glass with elegant aromas of black fruit and tobacco, and on the palate with flavorful scents of black currant and spice. Ripe tannins contribute balance, intensity, and a good long finish. This is a wine which magnificently illustrates the potential of the Cantemerle terroir. It perfectly accompanies a veal sauté, a blanquette and various cheese-based dishes.

VINEYARD

87 ha under production
Silica and gravel soils of the quaternary era
58% Cabernet Sauvignon - 33% Merlot - 6% Petit Verdot - 3% Cabernet Franc
Average age of vines : 30 years
Vine density : 8300 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

400 000 bottles

SECOND WINE

Les Allées de Cantemerle

BLENDING 2006

40% Cabernet Sauvignon
44% Merlot
7% Petit Verdot
9% Cabernet Franc

CHATEAU CANTEMERLE

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