



Laure Canu
Director



CHATEAU CANTEMERLE 2018

AOP Haut Médoc - Grand Cru Classé en 1855



— Background —

Château Cantemerle is located in the southern part of the Médoc peninsula, on the outskirts of the villages of Macau and Ludon, the vineyard of Château Cantemerle, Grand Cru Classé in 1855, extends over a vast bed of deep gravel. With its very special terroir, Cantemerle produces delicate, balanced wines with a rare aromatic complexity. "Cantemerle" comes from a Blackbird in the Middle Ages, "Canta Merla". In 1867, Château Cantemerle received a silver medal at the Universal Exhibition to reward the excellence of its wine. After belonging to the Villeneuve (1579-1892) and Dubos (1892- 1980) families, the Château was acquired in 1981 by the SMA Group, a mutual insurance company for building and public works companies. The very ancient history of the estate is reflected in the architecture of the buildings and the magnificent park that surrounds them. Cantemerle exudes charm and romanticism. Its wines have touched him, as if by magic! After two decades dedicated to oenological progress, the vine is back in the spotlight with a more environmentally friendly approach.

— Viticulture —

- 95 hectares planted on a silico-gravelly soil
- Average vine age is 35 years
- High density of 8,300 vines/hectare to create a competition between the vines to force them to go deeper underground.
- Double Guyot pruning and green harvest are made to increase concentration in the fruit.
- Manuel harvest with two sortings on 4 vibrating tables to get rid of the damaged bunches and dry leaves.

— Winemaking —

- **Blend: 68% Cabernet Sauvignon, 27% Merlot, 5% Cabernet Franc and 4% Petit Verdot**
- Vinification plot by plot in large vats facilitating a slow and soft extraction of tannins
- Fermentation lasts 6 to 8 days at a temperature of 28°C in different types of vats (cylindrical in stainless steel for younger vines, conical in oak, and cubic in cement for older vines)
- Maceration lasts 20 to 25 days
- Aged in French oak barrels (fine grain) for 12-months, with 40% of new oak.
- Then the wine is blended and lightly clarified, and will stay 4 months in stainless steel vats before bottling.

Vintage 2018: 94 Points. A well-constructed wine that is ripe with black fruits and integrated tannins, this is in a good place for aging. Black-currant fruitiness is balanced by a dry, smoky core that holds promise.

