

GRAND CRU CLASSÉ EN 1855



CHATEAU
CANTEMERLE

UNE VIE AUTOUR DU VIN



More than a terroir, Château Cantemerle is a territory. Its parkland and forests, which have been there since the 13th century, are the original lungs of the estate. Here, Nature invites contemplation and offers tranquillity to all who seek it.

Around it, the vines are planted on a great terroir of fine, deep gravel. We pride ourselves on producing a top-quality wine for laying down, a Grand Cru Classé en 1855 that gains in precision, vintage after vintage.

Our technical team sees the time go by, converses with it, and composes our wine with extreme precision.

But in reality we are only partly in control, as it is the nature and spirit of the place that dictates our actions.

Take a walk down the avenues leading to the chateau, and you will understand what we mean. We invite you to take a stroll, to enjoy the poetry of time over a meal in the woods, a game of pétanque in our courtyard, a glass of Cantemerle in your hand.

And you will discover that there is a whole life around the wine. A life that we bottle, to offer it to you.

VINEYARD

Average age of vines: 40 years

Density of plantation: 7800 plants per hectare

68% Cabernet Sauvignon

20% Merlot

7% Petit Verdot

5% Cabernet Franc

98 ha in production

Silica and gravel soils of the quaternary era

VINE CARE & HARVEST

Pruning Médoc double Guyot

Defoliation face by face after berry set

Re-positioning and de-compacting as the bunches close

Harvest by hand, with sorting in the vineyard

VINIFICATION & AGEING

Total destemming

The grapes are hand-sorted before crushing

Fermentation

6-8 days at 24-28°C

Maceration 20-25 days

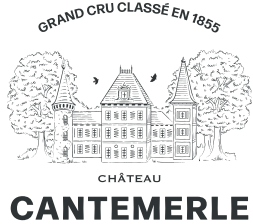
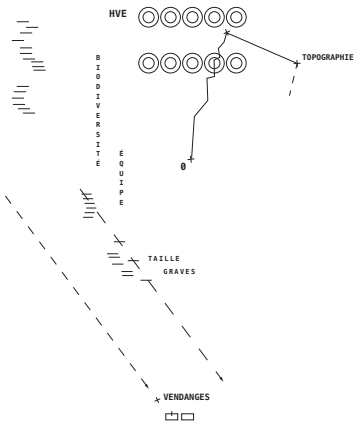
Ageing for 12 months in french oak barrels, which 35% are new

Ultra light **Fining**

Second wine

Les Allées de Cantemerle





2023



The quality initiative launched in 2022 continued with the 2023 vintage and will be extended in 2025 with the installation of new technical facilities. This year, the team made bold choices to produce a wine which, while respecting the Cantemerle identity, is moving towards still greater precision.

The harvest lasted from 11 September to 10 October, a surprisingly long period meaning that each grape variety could be picked at optimum ripeness and in perfect health. Our patience, four grape varieties over four weeks, was rewarded. The Merlot is very ripe, and the Cabernet Sauvignon, which benefited from the rainfall in September, has added length and flavour to this vintage.

Unprecedented selection resulted in only the finest Cabernet Sauvignon from the estate being selected, and this in a historically high proportion: 75% of the blend. This signature grape variety gives Cantemerle its structure and its style.

The historic decision to incorporate 14% press wine has added unequalled complexity, while revealing remarkably soft and elegant tannins.

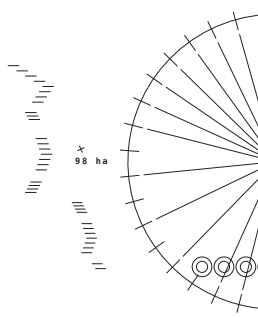
With only 35% new barrels, the aim is to preserve the purity of the fruit and establish a harmonious balance, rounded off by an alcohol content of 13%. The aromatic explosion leading to a long finish bears witness to the care taken at every stage of production. The singular elegance of Cantemerle is complemented in 2023 by a smooth, velvety texture. Ripe and rich without being solar, 2023 is a vintage with a long future ahead of it.

BLEND

- 75% Cabernet Sauvignon
- 15% Merlot
- 6% Petit Verdot
- 4% Cabernet Franc

AROUND WINE

- Budburst March 28th
- Mid-flowering May 25th
- Fruit set June 5th
- Mid-veraison July 31st
- Harvest from September 11th to October 10th
- Alcohol 13% vol.



GRAND CRU CLASSÉ EN 1855

CHÂTEAU

CANTEMERLE

