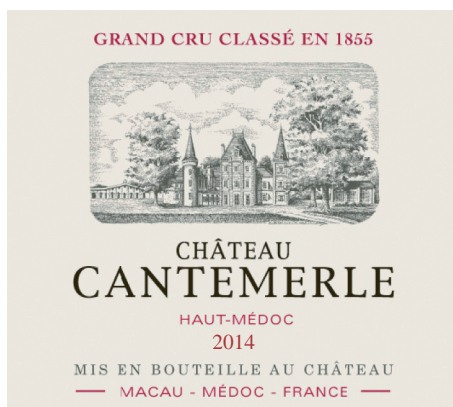


**TASTING  
NOTES  
2014**

The wine displays a deep garnet color, elegant as an evening gown, accompanied by a subtle aromatic character. In the mouth there is an immediate sensation of elegant flavors, whose finesse reflects its sweet, tender, almost caressing tannins. The wine continues to develop on the palate, with an immersion of delicate fruit character (raspberries and hazelnuts), and leaves a final impression of great refinement on the finish. This is a very distinguished wine, whose concentration and potential promise a long life. Decant it to enjoy with a veal roast and wild mushrooms, or a blanquette with fresh pasta. As well as many other food matches, of course.



**VINEYARD**

92 ha under production  
Silica and gravel soils of the quaternary era  
60% Cabernet Sauvignon - 30% Merlot - 4% Petit Verdot - 6% 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 40% are new  
An ultra light fining is done prior to bottling

**ASSEMBLAGE 2014**

47% Cabernet Sauvignon - 38% Merlot - 6% Petit Verdot - 9% Cabernet Franc

**PRODUCTION**

400 000 bottles

**SECOND WINE**

Les Allées de Cantemerle

CHATEAU CANTEMERLE

33460 Macau, France

Tel. +33(0)5 57 97 02 82 - Fax +33 (0)5 57 97 02 84  
contact@cantemerle.com - www.cantemerle.com