



Château
CANTEMERLE



2024

From a vintage marked by contrasting and demanding climatic conditions, Château Cantemerle already surprises with its charm and elegance.

Right from the juicy attack, it reveals great freshness, with a floral palate that is both precise and harmonious. Its subtle balance creates a mineral framework that stretches out with finesse. The silky, soft tannins enhance the flavourful character of the wine. The long finish leaves an impression of crunchy fruit. With more than 70% Cabernet Sauvignon in the elegant and soft blend, the 2024 is fully in keeping with the Château Cantemerle DNA.

BUDBURST March 22nd

MID-FLOWERING June 3rd

FRUIT SET June 12th

MID-VERAISON August 12th

HARVEST from September 24th to October 7th

ALCOHOL 13% vol.

BLEND

73% CABERNET SAUVIGNON

18% MERLOT

7% CABERNET FRANC

2% PETIT VERDOT

A life around wine



Château **CANTEMERLE**



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.

Owner: SMABTP / General Manager: Laure Canu

Technical Manager: Grégory Thibault / Consultant Oenologist: Eric Boissenot.

Vineyard

AVERAGE AGE OF VINES: **40 years**

DENSITY OF PLANTATION: **7800 plants per hectare**

98 HA OF VINES

Silica and gravel soils of the quaternary era

GRAPE VARIETIES

71% CABERNET SAUVIGNON

18% MERLOT

7% PETIT VERDOT

4% CABERNET FRANC

Vine Care & Harvest

PRUNING *Médoc double Guyot*

DELEAFING *face by face after berry set*

RE-POSITIONING *and de-compacting as the bunches close*

HARVEST *by hand, sorting in the vineyard*

HVE CERTIFICATION

Vinification & Ageing

TOTAL DESTEMMING *the grapes are hand-sorted*

FERMENTATION *6-8 days at 24-28°C*

MACERATION *20-25 days*

AGEING *for 12 months in french oak barrels which 35% are new*

FINING *Ultra light*

SECOND WINE *Les Allées de Cantemerle*