



CHÂTEAU
CANTEMERLE

GRAND CRU CLASSE EN 1855
HAUT MEDOC

2022

The season started with a mild and dry winter, leading to early bud burst. The frosts in April caused very little damage in the end. A mild and wet spring allowed for early flowering. This was followed by a very uniform véraison.

Thanks to our team's precise work and the deep roots of our vines, the summer heatwave and water deficit did not slow down ripening of the grapes. An early harvest took place under calm conditions, picking when we wanted due to the perfect state of health of the vineyard.

In the cellar, the quality of each grape variety was quite simply exceptional. The juices were deeply coloured, fruity and with very great freshness.

Now, after several months' ageing, tasting confirms our expectations. The 2022 vintage reveals a bouquet of aromas combined with bright fresh fruit and notes of violet, a characteristic of Cantemerle. On the palate, the 2022 charms with the great softness of its tannins, its creamy structure and a smoothness that coats the palate.

The many investments made in the vineyard over the past thirty years as well as new technical guidelines are bearing fruit.

Harmony and balance characterise a vintage that is certainly one of the most successful of recent decades.

We can already predict that it will have a long life.



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HAUT-MÉDOC

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BUDDING

Mars 29

MID-FLOWERING

May 21

FRUIT SET

May 30

MID-VERAISON

July 29

HARVEST

September 12 to 27

AGING

12 months

in French oak barrels

40% new barrels

40% one-fill barrels

20% two-fill barrels

BLEND

70% Cabernet Sauvignon

20% Merlot

5% Cabernet Franc

5% Petit Verdot

ALCOHOL

13,5% vol.



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TECHNICAL SHEET

OWNER
Groupe SMA

GENERAL MANAGER
Laure Canu

VINEYARD AREA
96 ha in production

GEOLOGY
Gravel terroir with quaternary silica

AVERAGE AGE OF THE VINES
40 years

GRAPE VARIETIES
67% Cabernet Sauvignon - 21% Merlot - 5,5% Cabernet Franc - 6,5% Petit Verdot

PLANTING DENSITY
7 800 vines per hectare

PRUNING
Guyot double médocaine

HARVEST
By hand, with sorting in the vineyard

ŒNOLOGUE CONSULTANT
Eric Boissenot

ENVIRONMENTAL COMMITMENT
High Environmental Value certification to HVE



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Château Cantemerle turns a new page in its history

41 years after the acquisition of Château Cantemerle,
SMABTP Group is undertaking a new cycle of work
in the service of its wines

13,000 m²

area of work to meet

our sustainable development goals: geothermal energy,
photovoltaic panels, rainwater harvesting, landscaping

3,200 m²

area of the new gravity-feed vat room

2,350 m²

area of the new underground barrel cellar

250 m²

area of the tasting room and shop

April 2024

end of renovation of the 18th century building
9 bedrooms and reception rooms

July 2025

final completion of the work



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