



CHÂTEAU
CANTEMERLE

GRAND CRU CLASSE EN 1855
HAUT MEDOC

2021

2021 is different from the sun-drenched trilogy of vintages of 2018, 2019 and 2020. It is a vintage of terroir, in a more classic style, produced from a growing season made complicated by the vagaries of the climate and high vine disease pressure.

It was also marked by the freezing nights of 7th and 8th April, during which temperatures plunged to below minus 5°C, which impacted the crop size.

The tireless work put in by the whole team, the meticulous knowledge of the vineyard, and the estate's warmish sandy-gravel soils enabled, despite challenging conditions, the harvesting of grapes that were phenologically fully ripe and in very good health.

The structure of this vintage favours the freshness and intensity of fruit flavour, which provides the wine, despite its young age, with great drinkability. Judicious ageing in barrel will enable a refining of the tannins which are already smooth and round. The palate, which is balanced and dense, reveals a superbly elegant finish.

In the words of Eric Boissenot,
Château Cantemerle's consultant since 2005 :

“Cantemerle is very comfortable with this type of vintage.
The estate's Cabernet Sauvignon shows great breed and soul and brings excellent tension to the wine.
It provides the wine's backbone. Both digestible and complex,
2021 is balanced and full of energy and characterised
by its length of flavour.”



CHÂTEAU
CANTEMERLE

GRAND CRU CLASSE EN 1855
HAUT-MÉDOC

2021

BUDDING
Mars 29

MID-FLOWERING
June 3

FRUIT SET
June 16

MID-VERAISON
August 6

HARVEST
September 22 to October 3

AGING

12 months in French
oak barrels

40% new barrels 40% one-fill barrels 20% two-fill barrels

BLEND

65% Cabernet Sauvignon 21% Merlot
9% Cabernet Franc 5% Petit Verdot

ALCOHOL
13% vol.



CHÂTEAU
CANTEMERLE

GRAND CRU CLASSE EN 1855
HAUT-MÉDOC

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
68% Cabernet Sauvignon - 23% Merlot - 5% Cabernet Franc - 4% 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 HVE3



CHÂTEAU
CANTEMERLE

GRAND CRU CLASSE EN 1855
HAUT-MÉDOC

BORDEAUX GRAND

C C

CHATEAU
CANTEMERLE

GRAND CRU CLASSÉ EN 1855



CHÂTEAU
CANTEMERLE

HAUT-MÉDOC
2021

MIS EN BOUTEILLE AU CHÂTEAU
— MACAU - MÉDOC - FRANCE —