

**TASTING  
NOTES  
2005**

A superbly brilliant, deeply pronounced red color typical of a great vintage. Its aromas are still a bit reserved, but crisp, silky tannins give the palate an elegance and smoothness characteristic of Cantemerle's terroir.

The finish displays opulent aromas, a very delicate structure and great freshness.

A great classic which deserves patience, or two hours' decanting before serving.



## VINEYARD

87 ha under production

Silica and gravel soils of the quaternary era

58% Cabernet Sauvignon - 33% Merlot - 6% Petit Verdot - 3% 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 50% are new

An ultra light fining is done but no filtration occurs prior to bottling

## ASSEMBLAGE 2005

61% Cabernet Sauvignon - 31% Merlot - 6% Petit Verdot - 2% 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