



# CHÂTEAU CANTEMERLE

GRAND CRU CLASSÉ EN 1855  
HAUT-MÉDOC

## The 2013 vintage at CANTEMERLE

### The growing season

Budding:	from April 15 <sup>th</sup> to April 22 <sup>nd</sup>
Flowering:	from June 10 <sup>th</sup> to June 21 <sup>st</sup>
Start fruit set - Pre-véraison:	from June 24 <sup>th</sup> to July 19 <sup>th</sup>
Mid-véraison:	from August 19 <sup>th</sup> to August 23 <sup>rd</sup>
Harvest:	from September 28 <sup>th</sup> to October 12 <sup>th</sup>

### Technical details

Harvest: manual with selective sorting

Destemming: total

Berry sorting after destemming: manual on sorting table

Vat types: oak-truncated conical; stainless steel-cylindrical; cement-cubic

Aging: 16 months, of which 12 months are in barrel and 4 months in vat after the final assemblage. French-oak barrels with a soft, medium toast; 40% new barrels, 40% one-fill barrels, 20% two-fill barrels.

Fining: very light; no filtration before bottling.

**Total production : 540 000 bottles**

### Assemblage Château Cantemerle 2013

55% Cabernet Sauvignon  
30% Merlot  
10% Cabernet Franc  
5% Petit Verdot

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A generous number of flower clusters in April and winter replenishment of the water table gave us hope for the coming harvest. However a dreary spring slowed vegetal growth, resulting in uneven flowering during the second half of June and vine development two weeks later than normal.

Nonetheless, July and August were splendid and played a decisive role in making the vintage. A blistering July sun pushed the vine to make up for lost time, while August brought a magnificent high-pressure system and superb weather which continued through the first half of September. Then a tropical front arrived, forcing us to advance our projected harvest date by a week. Picking began on September 28 and continued mostly in the rain, a bit like the harvests we frequently had in the 1990s. Under these conditions we had to be reactive, organized, and well equipped. Grey rot began to appear on the grapes and we could not let it get ahead of us. The order of picking for each parcel was clearly indicated by its visual appearance. Of course the sorting equipment in the cellars greatly helped but the quick intervention of the picking teams was decisive.

Globally, we're happily surprised by the quality of the wines, which show good color, fine fruity aromas, and a delicate character in the mouth. Our priority during aging will be to preserve the wines' fruit and highlight their finesse to fully realize our hopes for this vintage.

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