



CHÂTEAU  
CANTEMERLE

GRAND CRU CLASSÉ EN 1855  
HAUT-MÉDOC

## The 2014 vintage at CANTEMERLE

### The growing season

Budding:	from March 20 <sup>th</sup> to March 28 <sup>th</sup>
Flowering:	from May 21 <sup>st</sup> to June 6 <sup>th</sup>
Start fruit set - Pre-véraison:	from June 13 <sup>th</sup> to July 1 <sup>st</sup>
Mid-véraison:	from July 31 <sup>st</sup> to August 20 <sup>th</sup>
Harvest:	from September 22 <sup>nd</sup> to October 10 <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; filtration before bottling.

**Production** : 400 000 bottles

### Assemblage Château Cantemerle 2014

47% Cabernet Sauvignon  
38% Merlot  
9% Cabernet Franc  
6% Petit Verdot