

The 2019 vintage at Cantemerle

The vine

Budbreak occurred around March 20, under sunny skies and mild temperatures. The young shoots rather quickly gave proof of a potentially generous harvest. With the exception of a brief period of frost occurring in mid-April affecting several delicate parcels, weather conditions in the spring were favorable for the vines' continued healthy growth. Warmth and dryness then defined the main part of the growing season, with the exception of several welcome rainfalls in early June and late July. The grapes began the process of maturing on August 7, continuing through picking which took place under ideal conditions from September 23 through October 9. In short, the 2019 vintage is characterized by the precocity of the various stages of the growing cycle together with the vine's perfect health at harvest.

The harvest

September 23 was a Monday—a happy coincidence? No, simply a sign that we were perfectly able to wait with confidence before starting to pick. The weather was stable, with high pressure systems firmly settled in the Bay of Biscay. Our Merlot was ripe and practically all in the vat when we began to consider taking a break in picking to allow us to bring in the Cabernets at perfect maturity. Harvesting under these conditions gives us ample room to manoeuvre. We were thus able to rely on our tests for maturity to selectively pick from parcel to parcel accordingly. Here, the Cabernet Sauvignon planted in the estate's deep gravel made the greatest contribution to the finished wine: finesse and power, a profile difficult to produce elsewhere.

The wine

Regularity is the key word when speaking of this vintage. A deep color sets the stage, followed by a complex and delicate aromatic expression. Then, there is a lively sensation in the mouth, with a good reserve of energy. Finally, a long finish, fine and precise.