

Product code: 3812

CHÂTEAU CANTEMERLE 5ÈME CRU CLASSÉ, HAUT-MÉDOC, BORDEAUX, FRANCE, 2011



Producer Profile

Viticulture

With 92 ha of vine over silica and gravel soils, the 30 year old vines are planted at 8300 vines per ha. Pruned Médoc double Guyot with grape thinning carried out as the grapes fill out as well as a green harvest after veraison. The harvest is done by hand, with selective sorting in the vineyard.

Winemaking

Total destemming, the grapes are hand-sorted before the crush. 6 to 8 days of fermentation with 28 to 30 days maceration. Aged for 12 months in French Oak barrels.

Tasting Note

This stunning vintage has been somewhat overshadowed by the quality of the two preceding years, but is now being discovered for its flattering character. With its beautiful deep color and discreet spicy aromas, this wine shows a stunning youth, firmness and complexity. Decanting before service will reward one with fine aromas of coffee, cedar and black currant which will allow it to perfectly accompany an omelette with wild mushrooms or a variety of French cheeses. However there's no rush: this wine will continue to age well in a good cellar.

Technical Details

Varieties:

Cabernet Sauvignon 47%

Merlot 43%

Others 10%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 12 Months

Type: French Oak

% wine oaked: 100

% new oak: 50