



# Château Cantemerle 5ème Cru Classé, Haut-Médoc, Bordeaux, France, 2016

## Viticulture

With 87 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 is a classic Médoc vintage where the end of the growing season favoured mature Cabernets. These grapes make their presence felt in the glass with elegant aromas of black fruit and tobacco, and on the palate with flavourful scents of black currant and spice. Ripe tannins contribute balance, intensity, and a good long finish. This is a wine which magnificently illustrates the potential of the Cantemerle terroir.

## Food Matching

It perfectly accompanies a veal sauté, a blanquette and various cheese-based dishes.



Product code: 5225

### Technical Details

#### Varieties:

Merlot 44%  
Cabernet Sauvignon 40%  
Others 16%

**ABV:** 13%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

#### Oak Ageing

**Time:** 12 Months

**Type:** French Oak

**% wine oaked:** 100

**% new oak:** 50

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