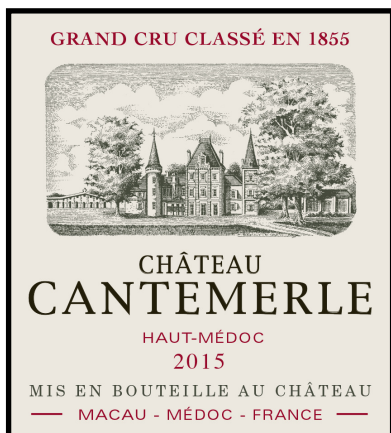


CHÂTEAU CANTEMERLE

HAUT-MÉDOC



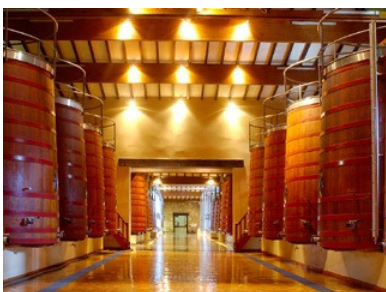
Château Cantemerle is one of the oldest properties in the Bordeaux wine region. Historical documents listing the Lords of Cantemerle of La Sauve Majeur Abbey, can be dated all the way back to the 12th century. By the 16th century, Château Cantemerle was devoted to the production of wine.

In 1855, when the classification of the Medoc took place, Château Cantemerle was accidentally left off the list of the classed chateaux. It was at the continued insistence of Madame Villeneuve-Durfort, that her property, Château Cantemerle be reinstated in the classification. That re-addition became the first of only two changes in the classification.



In 1892, the descendants of the last of the Villeneuve family, Jeanne Armande, Baroness Charles d'Abbadie, sold Château Cantemerle to the Dubos family after owning the estate for over three hundred years. The last family owner, Bertrand Clauzel sold Château Cantemerle in 1981 to the SMABTP group.

The 108 hectare vineyard of Cantemerle has 92 hectares under vine, planted to 60% Cabernet Sauvignon, 30% Merlot, 6% Cabernet Franc and 4% Petit Verdot. There have been two shifts most recently in the vineyards. The amount of Cabernet Sauvignon has been increased, while the Merlot has been decreased by 5% each. It is the goal of the estate to continue increasing the percentage of Cabernet Sauvignon in their vineyards over time. On average, the vines are close to 30 years of age. They have old Cabernet vines, which are close to 70 years of age.



The terroir is mostly sand and gravel soils. The vineyard can be divided into 3 sections. Close to the chateau, you find soils with pebbles, small rocks, and dark, or black sand. To the east, close to the water tower, you find larger stones and gravel with sand.

To produce the wine of Château Cantemerle, vinification takes place in a combination of 24 conical, shaped wood vats, 10 stainless steel tanks and 7 cement vats. The tanks vary in size from 100 hectoliters to 180 hectoliters for the wood vats, the cement and steel tanks are larger.

Malolactic fermentation takes place in vat. The young vines are always vinified in the stainless steel vats. The wine is aged in 40% to 50% new French oak barrels for between 12 to 16 months, depending on the vintage. There is a second wine, Les Allées de Cantemerle. The average annual production of Château Cantemerle is about 25,000 cases per year.



"The more you know about wine, the more you'll want to know about us."

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