





CHÂTEAU CANTEMERLE

Haut-Médoc Grand Cru Classé

www.cantemerle.com

VARIETALS	67% Cabernet Sauvignon, 20% Merlot, 7% Cabernet Franc, 6% Petit Verdot
VINTAGE	2018
REGION	Haut-Médoc, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Superbly deep ruby color.
NOSE	The aromas are equally graceful: partly woody, partly spicy, but still young and far from fully developed.
PALATE	In the mouth, the wine shows the classic exotic wood character of Cabernets from Médoc with licorice, pepper flavors, and a touch of red fruit.
AGEING	Ageing for 12 months in french oak barrels (of medium toast) which 40% are new.
PAIRING	To be enjoyed with a veal roast and wild mushrooms, or a dish with fresh pasta. As well as many other meat and game courses.
READINESS FOR DRINKING	You can begin to enjoy the wine's charm and elegance after decanting one hour before serving. Drinking it through 2042.
RATINGS	94pts WINEENTHUSIAST 93pts JAMESSUCKLING.COM  4.0  ★★★★ VIVINO
ORDER CODE	FR0384