



CHÂTEAU  
CANTEMERLE

GRAND CRU CLASSE EN 1855  
HAUT MEDOC

# 2022

The season started with a mild and dry winter, leading to early bud burst. The frosts in April caused very little damage in the end. A mild and wet spring allowed for early flowering. This was followed by a very uniform véraison.

Thanks to our team's precise work and the deep roots of our vines, the summer heatwave and water deficit did not slow down ripening of the grapes. An early harvest took place under calm conditions, picking when we wanted due to the perfect state of health of the vineyard.

In the cellar, the quality of each grape variety was quite simply exceptional. The juices were deeply coloured, fruity and with very great freshness.

Now, after several months' ageing, tasting confirms our expectations. The 2022 vintage reveals a bouquet of aromas combined with bright fresh fruit and notes of violet, a characteristic of Cantemerle. On the palate, the 2022 charms with the great softness of its tannins, its creamy structure and a smoothness that coats the palate.

The many investments made in the vineyard over the past thirty years as well as new technical guidelines are bearing fruit. Harmony and balance characterise a vintage that is certainly one of the most successful of recent decades.

We can already predict that it will have a long life.



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HAUT-MÉDOC

# 2022

**BUDDING**

Mars 29

**MID-FLOWERING**

May 21

**FRUIT SET**

May 30

**MID-VERAISON**

July 29

**HARVEST**

September 12 to 27

**AGING**

**12 months**

in French oak barrels

40% new barrels

40% one-fill barrels

20% two-fill barrels

**BLEND**

**70% Cabernet Sauvignon**

**20% Merlot**

**5% Cabernet Franc**

**5% Petit Verdot**

**ALCOHOL**

13,5% vol.



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# TECHNICAL SHEET

**OWNER**  
Groupe SMA

**GENERAL MANAGER**  
Laure Canu

**VINEYARD AREA**  
96 ha in production

**GEOLOGY**  
Gravel terroir with quaternary silica

**AVERAGE AGE OF THE VINES**  
40 years

**GRAPE VARIETIES**  
67% Cabernet Sauvignon - 21% Merlot - 5,5% Cabernet Franc - 6,5% Petit Verdot

**PLANTING DENSITY**  
7 800 vines per hectare

**PRUNING**  
Guyot double médocaine

**HARVEST**  
By hand, with sorting in the vineyard

**ŒNOLOGUE CONSULTANT**  
Eric Boissenot

**ENVIRONMENTAL COMMITMENT**  
High Environmental Value certification to HVE



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BORDEAUX GRAND

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CANTEMERLE

GRAND CRU CLASSÉ EN 1855



CHÂTEAU  
CANTEMERLE

HAUT-MÉDOC

MIS EN BOUTEILLE AU CHÂTEAU

— MACAU - MÉDOC - FRANCE —