

FAMILY WINE MERCHANTS SINCE 1906

Château Cantemerle 2021 5ème Cru Classé, Haut-Médoc

 Price
 £42.50

 Code
 CANT235

One of Bordeaux most popular Châteaux that offers some very good value. Cantemerle continually outperforms its status.

Tasting Notes:

This is an excellent, easy drinking Claret. Overt, fresh and cool on the bouquet with notes of blackcurrant, blueberries and laced with cedar and spice. The palate is fresh, the black fruits are succulent and the tannins finely grained. There are soothing notes of dried tobacco on the finish. "Cantemerle is very comfortable with this type of vintage. The estate's Cabernet Sauvignon shows great breed and soul and brings excellent tension to the wine. It provides the wine's backbone. Both digestible and complex, 2021 is balanced and full of energy and characterised by its length of flavour." In the words of Eric Boissenot, Château Cantemerle's consultant since 2005.





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| Specification | |
|-------------------|---|
| Vinification | Yields of 50hl/ha, the wine is aged for 12 months in barrel – 40% new, 40% 1 year and 20% 2 year followed by a further 4 months in vat. |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now through to 2031 |
| Country | France |
| Region | Bordeaux |
| Area | Haut-Médoc |
| Туре | Red Wine |
| Grape Mix | 65% Cabernet Sauvignon, 21% Merlot, 9% Cabernet Franc, 5% Petit Verdot |
| Genres | Fine Wine |
| Vintage | 2021 |
| Body | Rich, bold and robust |
| Producer | Château Cantemerle |
| Producer Overview | Château Cantemerle is a winery in the Haut-Médoc appellation of the Bordeaux wine region of France, in the commune of Macau. |
| Closure Type | Cork |
| Food Matches | Great paired with duck breast with bacon, cabbage and balsamic dressing. |