









2013 CLOS CANTENAC GRAND CRU

WINEMAKER: Valérie Valmy
REGION: St-Emilion, France

VARIETALS: Merlot

MATURATION: 12 months in 100% French oak barrels (40% new)

ALCOHOL: 13.0% alc/vol

VINTAGE:

The 2013 vintage in Bordeaux was not an easy one. It began with a warm mid-March but quickly descended into several months of cold and wet weather events. A hot spell in July saw ripening finally accelerate but then a massive storm brought heavy rain and some localized hail. A week later another, far more devastating hail storm ravished around 24,000 acres of vines. Clos Cantenac was fortunate to have missed more of it. Harvest started in October and was labor intensive as healthy bunches had to be seperated by hand.

WINEMAKING:

The grapes were hand harvested and immediately underwent a cold maceration for seven days to develop fruit aromas prior to fermentation. After the fermentation was complete, the wine underwent a ten day maceration period to refine the tannins and was followed by malolactic fermentation before transferring to French oak barrels for 18 months of aging before bottling.

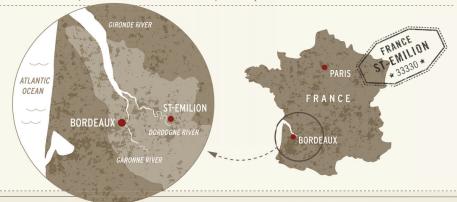
TASTING NOTES:

The wine shows a lively but complex nose and a fine aromatic range of rich, ripe red berry fruits, blackberries, tar and cassis, enhanced by spicy notes of chocolate, cinnamon and pepper. On the palate it displays lovely sweet and succulent red fruits and black cherries that spread across the mouth with an intensity. It is also deceptively soft with just the right amount of dryness to counter balance the richness of the wine.

CRITICAL ACCLAIM: Not yet reviewed. 2012 vintage: 91 pts/CELLAR SELECTION Wine Enthusiast, 90 pts Wine & Spirits

CLOS CANTENAC:

Clos Cantenac is a small but seductive 15 acre property with carefully planted vines on an exceptional "terroir" of deep gravel, sand and clay over limestone situated close to the prehistoric "Megalith de Pierrefitte." This enchanting Saint Emilion vineyard was purchased in January 2007 by Martin Krajewski, already the owner of Chateau de Sours, along with his great friend and wine enthusiast Marcus Le Grice from New Zealand. The pair immediately made a multitude of vineyard improvements and renovated the ancient





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