

2018 CLOS CANTENAC

L'EXUBERANCE ROSÉ



WINEMAKER:	Charlotte Krajewski
REGION:	St-Emilion, France
VARIETALS:	Merlot
MATURATION:	Stainless steel French oak barrels (10% new) for four months
ALCOHOL:	13.0% alc/vol

VINTAGE: The 2018 growing season was initially challenging, with heavy rain and associated mildew pressure. Dry and sunny weather thankfully followed and the crop ripened well. Yields throughout Bordeaux were low but the overall quality was high.

WINEMAKING: The grapes were harvested by hand and immediately sorted and destemmed. The must was left for several hours to extract its delightful color and was then gently pressed. 70% of the juice was fermented at cool temperatures in stainless steel, the balance was fermented in French oak, 10% of those being new. The barrel components were aged for four months on lees with regular batonnage before being bottled.

TASTING NOTES: Clean, bright and instantly appealing pale rose petal pink, almost translucent, with intense and fragrant aromas and of luscious wild strawberries, mandarin peel, grapefruit, citrus and red berries. On the palate, it shows the same fine register of red summer berry and tropical fruit flavors with hints of vanilla, a soft attack of smokiness and a refreshingly savory finish. It is a very seductive style of rosé, long and fresh and aromatic yet perfectly balanced by a lovely refreshing acidity and a long persistent dry silky finish.

ABOUT 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 along with his great friend and wine enthusiast Marcus Le Grice from New Zealand. Clos Cantenac proudly respects both the history and culture of the region to traditionally craft these fine Grand Cru wines.

