2015 CLOS CANTENAC
LA DEVINE GRAND CRU

WINEMAKER:	Charlotte Krajewski
REGION:	St-Emilion, France
VARIETALS:	Merlot (90%), Cabernet Franc (7%), Cabernet Sauvignon (3%)
MATURATION:	14 months in 100% French oak barrels (10% new)
ALCOHOL:	13.0% alc/vol

VINTAGE: 2015 was a wonderful growing year, particularly for those with the 'terroirs' that were able to cope with the long periods of drought and high temperatures. Clos Cantenac's deep rooted vines fared well during the prolonged period of dry from April until August. A couple of small rain events in mid-September refreshed the vines and cleaned the grapes. The quality of the harvest was very high, easily the equal of 2009 and 2010 vintages.

WINEMAKING: The grapes were harvested by hand and immediately sorted and de-stemmed at the winery. The must was cold macerated for six days and alcoholic fermentation took five days with regular pumping over. Post ferment maceration lasted 20 days and the wine was then transferred to new and seasoned French oak for 14 months before bottling.

TASTING NOTES: Aromas of ripe damson plums and black cherries are revealed next to more savory notes of forest floor, spice and toasty oak. Hints of licorice, menthol, smoke and leather furthering the spicy aromatics. The palate is soft, supple, generous and well-balanced with an elegant persistency and a freshness on the finish. It will drink well from 2018 onwards but will also continue to evolve in the bottle.

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.

FRANCE

BORDEAUX

Bordeaux   St. Emillion