

2014 CLOS CANTENAC

CLOS CANTENAC GRAND CRU



WINEMAKER: Valérie Valmy
REGION: St-Emilion, France
VARIETALS: Merlot
MATURATION: 18 months in 100% French oak barrels (40% new)
ALCOHOL: 13.0% alc/vol

VINTAGE: It was the wettest winter in Bordeaux since 2001 but spring was warm prompting an early bud break. Mid-April witnessed a large storm and associated mildew pressure before the weather turned hot through the summer. August was very changeable and wet causing some consternation to all but thankfully the weather warmed and dried remaining so until harvest. A bookended vintage that saw good volumes and good quality.

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

TASTING NOTES: The wine shows a lively but complex nose and a fine aromatic range of rich, ripe red berry fruits, blackberries and cassis, enhanced by spicy notes of cinnamon and pepper. On the palate it displays lovely sweet and succulent red fruits and black cherries that spread across the mouth with intensity. It is tightly coiled but shows a good weight and a fine structure that is nicely balanced by the purity of the fruit, the juicy acidity and the slightly chalky texture. Drink 2018 to 2030.

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.

