

2018 CLOS CANTENAC

LA DEVINE GRAND CRU



WINEMAKER: Charlotte Krajewski
REGION: St-Emilion, France
VARIETALS: Merlot (90%), Cabernet Franc (7%), Cabernet Sauvignon (3%)
MATURATION: 12 months in 100% French oak barrels (10% new)
ALCOHOL: 13.0% alc/vol

VINTAGE: 2018 was an unusual vintage with extraordinary amounts of winter rain followed by a humid early growing season and an exceptionally long, hot, dry summer, which finally produced perfect harvest conditions. The potential for greatness is now clear, although achieving the correct balance was also key to success but the late cold spell in early spring and continued cool nights made up for the mild winter and provided the acidity and structure needed to accommodate the intense fruit and alcohol.

WINEMAKING: The grapes were harvested by hand and immediately sorted and destemmed at the winery. The must was cold macerated for seven 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 12 months before bottling.

TASTING NOTES: Beautiful, complex bouquet of black cherry, forest floor and hints of smoke and leather. The palate is soft and supple with blackberry and blackcurrant notes. Tobacco leaf and toasted oak develop on the long persistent finish. It will drink well from 2020 and will 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.

