

Château Cantelys 2017

Pessac-Léognan



The 20-hectare vineyard has 1/3 of white wine varieties (Sauvignon Blanc, Sémillon and Sauvignon Gris) and 2/3 of red wine varieties (Cabernet Sauvignon, Merlot and Cabernet Franc).

Vine growing and winemaking methods are the same as those implemented at Château Smith Haut Lafitte.

Yield: 20 hl/ha

Blend

70 % cabernet sauvignon

30 % merlot

Vinification : grapes are picked by hand into small crates, and sorted twice at the cellars, before destemming. Grapes are not crushed, fermentation takes place in vats and undergoes pumping over and pigeage (punching down the cap) Maceration lasts for 3 to 4 weeks (26 à 28°C).

Ageing The wine is aged in barrel for 14 months. Made at the Chateau onsite cooepage.

Average of vines : 25 years old

Fabien Teitgen's comments, Technical Director

Deep red colour with an expressive bouquet featuring notes of red fruit, dried herbs, and flowers. This wine goes on to reveal a wonderfully long and rich aftertaste, typical of Merlot. The finish is fresh and aromatic with notes of red fruit, strawberry, raspberry, morello cherry, star anise, fennel, clove, and smoky overtones.

Wine Ratings

Vinous – Antonio Galloni	92
James Suckling	92
Wine Enthusiast	91
Wine Spectator - James Molesworth	90

