

Château Cantelys

Rouge - 2018

Pessac-Léognan

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

Blending : 70% Cabernet Sauvignon, 30% Merlot

Fermentation : The grapes are hand-picked in small crates and carefully sorted twice both before and after destemming. The bunches are fermented whole (uncrushed) in vat with pumping-over or punching-down the cap.. Maceration lasts for 3-4 weeks at a temperature of 26-28°C.

Ageing : 14 months in barrels from our on-site cooperage.

Fabien Teitgen's comments, Winemaker :

Cantelys 2018, a deep purple garnet, opens with hints of blackcurrant, black raspberry and blackberry. The fruit is round and bright. To finish on a tasty wine with great lift.



86-89

Antonio Galloni

90

Jane Anson - Decanter

90-92

Yohan Castaing

16,5

Jancis Robinson

87-89

Yves Beck

88-90

Lisa Perrotti-Brown –
Robert Parker