

Château Cantemerle 2000

CSPC# 765468

750mlx12

13.0% alc./vol.

Grape Variety
Appellation
Classification
Website
General Info

55% Cabernet Sauvignon, 35% Merlot, 10% Petit Verdot
Haut-Médoc
5th Grand Cru Classe in 1855
<http://www.cantemerle.com>

Chateau Cantemerle is one of the first well known Bordeaux estates you see as start the drive along the D2, as you head towards the Medoc. Chateau Cantemerle is also one of the oldest properties in the Bordeaux wine region. Historical documents listing the Lords of Cantemerle of La Sauve Majeur Abbey, can be dated all the way back to the 12th century. The documents exist thanks to the monks who recorded any business that transpired in the monastic community.

In 1855, when the classification of the Medoc took place, Chateau Cantemerle was accidentally left off the list of classed chateaux. It was at the insistence of Madame Villeneuve-Durfort that her property be reinstated in the classification. That re-addition became the first of only two changes in the classification.

In 1852, Fleuret-Jean-Baptiste, Count of Lavergne, was a pioneer in the fight against mildew. The first attempts to control it were done by dusting the vines with sulphur at Cantemerle. He was rewarded for his efforts with several medals and a prize from the Academy of Bordeaux.

Until the late 1800's, the fortunes of Cantemerle could not have been any better. What happened next devastated the property. Cantemerle was not only the worst hit of the Medoc classified growths during the phylloxera crisis, but the vines were also attacked by downy mildew between 1879 and 1887. Consequently, the annual production of Chateau Cantemerle was slashed by 50%.

In 1892, the descendants of the last of the Villeneuve family, Jeanne Armande, Baroness Charles d'Abbadie, sold Chateau Cantemerle to the Dubos family after owning the estate for over three hundred years. The last family owner, Bertrand Clauzel sold Chateau Cantemerle in 1981 to the SMABTP group. At the time of the purchase, Chateau Cantemerle was in serious need of restoration. 40 hectares of vines, close to 50% of the estate needed replanting. In 1999, the new owners purchased 20 hectares of vines from Domaine du Moines Nexon, increasing the size of the Chateau Cantemerle. Other improvements were made in the cellars and the wine making facilities. The SMABTP Group has continued increasing their holdings in Bordeaux with purchases in the Right Bank. They recently added Chateau Haut Corbin, Chateau Grand Corbin and Le Jurat which are all located in St. Emilion appellation

Cantemerle is classified as a 5^{ème} Cru Classé.

Vintage During April and May, hot and humid. The presence of mildew which will be inconsequential thanks to the dry months that followed. The situation improves in June with weather conditions that produced flowering. Mild temperatures in the months of July and August, which do not exceed 35 ° C. The month of September, a compilation of rain and good weather.

Vineyards 87 ha under production. Silica and gravel soils of the quaternary era
50% Cabernet Sauvignon - 40% Merlot - 5% Petit Verdot - 5% Cabernet Franc
Average age of vines: 30 years; Vine density: 9600 plants per hectare

Harvest Pruning: Médoc double Guyot; Deleafing: face to face after flowering (berry set)
Grape thinning is done when the grapes are filling out; Green harvest occurs after changing of color (veraison); Handpicked harvest with selective sorting in the vineyard.



Maturation	Total destemming. The grapes are hand-sorted before crushing. Fermentation: 6-8 days at 26 -28°C; Maceration: 28 -30 days. Ageing for 12 months in french oak barrels (medium toast) which 50% are new. An ultra light fining is done but no filtration occurs prior to bottling.
Tasting Notes	A very great vintage for the Medoc which produced classic, delicious wines that are ready to drink now. This Cantemerle entices with aromas of licorice and dried fruit, roses and wood, with similar flavors in the mouth. The texture is ethereal and soft, with nothing to disturb the palate. Distinctive and with great finesse, this wine has charm to spare; in magnum it's even more of a sure thing. This is everything a great Medoc should be.
Production	42,000 cases made (300,000 bottles)
Cellaring	Drink 2008-2018
Scores/Awards	<p>91 points - James Suckling, Wine Spectator - March 31, 2003</p> <p>92-94 points - James Suckling, Wine Spectator - Web Only 2001</p> <p>88 points - Robert Parker, Wine Advocate #189 - June 28, 2010</p> <p>89 points - Robert Parker, Wine Advocate #146 - April 22, 2003</p> <p>87-88 points - Robert Parker, Wine Advocate #139 - February 27, 2002</p> <p>87-88 points - Robert Parker, Wine Advocate #134 - April 22, 2001</p> <p>89-91 points - Neal Martin, Wine Journal - December 31, 2009</p> <p>92 points - James Suckling, JamesSuckling.com - July 2013</p> <p>90 points - Stephen Tanzer, ST's International Wine Cellar - June 2001</p> <p>81 points - Jean Marc Quarin (score only)</p> <p>17 points - Jancis Robinson, JancisRobinson.com - May 2009</p> <p>89 points - Jeff Leve, thewinecellarinsider.com - October 23, 2016</p> <p>91 points - Campbell Mattison, The Wine Front (score only)</p> <p>14.5 points - La Revue du Vin France 2003 (score only)</p> <p>16 points - Vinum Wine Magazine 2002 (score only)</p> <p>1 star - Le Guide Hachette des Vins - 2004</p> <p>Silver Medal - Indy International Wine Competition - 2006</p>
Reviews	<p><i>"Opulent red. Intense aromas of currants, cigar tobacco and berries. Full-bodied, with a solid core of silky tannins and a long finish. Well-made. Best after 2008. 42,000 cases made."</i> - JS, Wine Spectator</p> <p><i>"Opulent red. Intense aromas of tar and dried herbs. Full-bodied, with currant bush character and very rich, velvety tannins. Long finish. Score range: 92-94."</i> - JS, Wine Spectator</p> <p><i>"This fully mature, elegant 2000 tails off slightly in the finish. Notes of forest floor, bay leaf, licorice, red currants, and cranberries are offered in a Burgundian-like, fresh, vibrant format. The tannins have melted away in this medium-bodied, finesse-styled effort. Consume it over the next 7-8 years. Drink 2010-2018."</i> - RP, Wine Advocate</p> <p><i>"This is a nicely textured, plum/ruby-colored 2000 with a moderately intense bouquet of black fruits intermingled with licorice, vanilla, and plums. The wine is pure, elegant, medium-bodied, and stylish. While not a blockbuster, it is delicious, nicely structured, and accessible. Anticipated maturity: 2006-2016. Drink 2006-2016."</i> - RP, Wine Advocate</p> <p><i>"A dark ruby/purple color is followed by sweet cranberry, mulberry, and cherry fruit aromas. The wine reveals excellent ripeness on the attack, a lush, low acid, medium-bodied personality, and moderate tannin. Anticipated maturity: 2006-2014."</i></p> <p><i>"When first tasted this was a bit dull but a second bottle is superb. So much fruit on the palate. Lovely texture. Great depth and balance. Rich & generous with a tarry, tobacco-infused finish. An excellent 2000. Tasted June 2001."</i> - NM, Wine Journal</p>

Reviews *“A wine at its peak now, with tobacco, berry and spice character. Some oyster shell as well. Full and decadent. Soft and silky-textured. Drink now. Needs decanting.”*
- JS, JamesSuckling.com

“Medium ruby. Blackberry, black cherry, toasty oak and musky espresso on the nose. Sweet, dense and pliant, with a layered texture and considerable early appeal. Lush but nicely delineated. Finishes with ripe tannins and lingering flavors of dark berries and espresso.”
- ST, International Wine Cellar

“Changed hands in 1981 with only 20ha left of a large property. Still very deep with the merest hint of ruby and paleness at the rim. Very subtle nose - lures you in but there is no hint of over-ripeness here, rather a hidden message. Fresh and succulent with hints of tea and toast but very subtle ones. Really quite delicate and beautifully balanced. Neat, medium finish.”
- JR, JancisRobinson.com

“Medium bodied, firm, slightly rustic, but in a classy way, with fresh cherry, cranberry, earth and a hint of tobacco, this is fully mature.”
- JL, thewinecellarinsider.com
