

Château Cantelys 2008

CSPC# 753306

750mlx12

13.5% alc./vol.

Grape Variety
Appellation
General Info

60% Cabernet Sauvignon, 40% Merlot
Pessac- Léognan

Château Cantelys is a 40-hectare estate, of which 24 are under vine. It is located in the commune of Martillac, in the heart of the Pessac-Léognan appellation. The noble Bosq family started growing grapes here as early as 1365. The property was purchased in the 18th century by Scotsman George Smith, who gave the estate its present name. He also built the manor house and exported his - by now famous - wine to England on his own ships.

In 1842, Mr. Duffour-Dubergier, Mayor of Bordeaux, inherited the estate from his mother, and transformed it into a Grand Cru. Impressed by Smith Haut Lafitte's excellent quality, the Louis Eschenauer company distributed the wine all over the world starting in early 20th century, deciding to buy the estate in 1958.

In 1990, Daniel Cathiard fell in love with the property and joined the list of prestigious owners, firmly intending to further enhance Smith Haut Lafitte's tradition of excellence. Daniel Cathiard purchased Château Cantelys in 1994. Since then, he has been responsible for the estate's development, he has instituted an absolutely quality-oriented approach in both the vineyard and the cellar.

Vineyards

This estate, in a single block, is located on a lovely gravelly rise. The average age of the vines is 20 years. The 40-hectare estate is in a single block in the lieu-dit Menaut. It is divided into 4 plots in the land register. The 24 hectares of vineyards are divided into 9.5 of white wine varieties and 14.50 of red wine varieties. 7ha Merlot, 7ha Cabernet sauvignon, .5hs Cabernet Franc.

Cantelys is mostly located on a rise and a plateau covered with a thick layer of fine gravel. This gravelly soil is well-drained, and efficiently evacuates excess rainwater. The stony soil warms up quickly and therefore contributes to good ripening.

The percentage of clay increases as one goes down from the rise towards the spring, this soil, with a higher proportion of clay, has a more even temperature and water content, which is ideal for Sauvignon Blanc and Sémillon.

Land not planted with vines is not entitled to the Pessac-Léognan appellation, but this may change over time because certain plots are fully worthy. The vineyard management and production methods are exactly the same as those used at Château Smith Haut Lafitte. Yield: 2 000 litres per hectare Average age of the vines: 19 years

Harvest

The grapes are picked by hand into shallow crates and sorted very carefully.

The red wine grape harvest started with the Merlot at the beginning of October in Château Cantelys, finishing on 20 October with the Cabernet Sauvignon. The late start to ripening due to quite cool weather in summer was compensated by a late harvest and a lot of work in the vineyards aimed at obtaining ripe tannins. As a result of the frost on 7 April, there was only a small amount of fruit on the vines, which improved ripening and made for a certain level of concentration of the wines.

**Vinification/
Maturation**

The fruit is picked by hand and transported in trays, then carefully screened twice in the vat house before and after de-stemming. The fruit is not crushed. It is vinified in vats and pumped over or the cap is broken up and submerged. The fruit is allowed to steep for 3 to 4 weeks at 28 to 30°C. The wine is then aged in barrels for 14 months. In the end we harvested grapes relatively late, which were nice and ripe and had good acidity and aromas.

We vinified the fruit "gently" to extract only the skin tannins, then aged the wines in barrels, 20% of which were new, for 14 months. As a result, the Château Cantelys Red 2008 has an intense red robe.



Tasting Notes	The bouquet is expressively aromatic with red fruit hints of strawberry and raspberry as well as mint, eucalyptus, spices and mocha. On the palate, this wine is pleasantly balanced and concentrated with a nice layer of tannin and good length. The tannins are noticeable and well defined. The palate feel is nevertheless pleasant and long with an aromatic finish that returns to the red fruit, eucalyptus and mocha.
Production	500 cases made
Cellaring	Drink now - 2014
Scores/Awards	<p>86 points - Thomas Matthews, Wine Spectator - Web Only 2011</p> <p>85-88 points - James Suckling, Wine Spectator - Web Only 2009</p> <p>87-88 points - Robert Parker, Wine Advocate #182 - April 2009</p> <p>16 points - Jancis Robinson, JancisRobinson.com - April 2010</p> <p>15 points - Jacque Dupont, Le Point - November 2011</p>
Reviews	<p><i>"Firm tannins are a bit chalky in this lean red. Smoky, toasty oak overshadows the cherry and leaf flavors. Polished, but a bit angular. Drink now through 2013. 500 cases made."</i> - TM, Wine Spectator</p> <p><i>"Offers blackberry and blueberry, with hints of mineral. Medium- to full-bodied, with fine tannins and a mineral finish. Score range: 85-88"</i> - JS, Wine Spectator</p> <p><i>"The estate's 2008 Cantelys is a potential sleeper of the vintage. A blend of 60% Cabernet Sauvignon and 40% Merlot, it offers notions of smoky tobacco, lead pencil shavings, earth, and red as well as black fruits in its medium-bodied, supple personality. As I have noted so many times in the past, since the early nineties, Daniel and Florence Cathiard have done a remarkable job resurrecting this once insipidly run estate."</i> - RP, Wine Advocate</p> <p><i>"Very dark crimson. Zesty and transparent. Not very concentrated but great balance and life and purity. Look out for this for a good value early drink."</i> - JR, JancisRobinson.com</p> <p><i>"Black fruit with a touch of yellow peach. Fluid, round, and very fruity on the palate with soft tannin and a healthy tension."</i> - JL, Le Point</p>
