

Clos Centenac

Clos Cantenac Petit Cantenac St Emilion

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Saint-Emilion

WINEMAKING: The grapes were hand-harvested and transported to the winery where some juice was drained in order to concentrate the must. A seven-day cold maceration followed to help develop primary fruit aromas. Fermentation lasted five days at medium temperatures with regular pumpovers. The wine then underwent a 15-day post-ferment maceration period to further refine the tannins. Malolactic fermentation took place in barrels. The wines were aged for 12 months before bottling.

ALCOHOL BY VOLUME: 14.0%

AGING: 12 months in 100% French oak barrels (20% new)

THE STORY

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."

PHILOSOPHY: The winery's philosophy is that great wine is made in the vineyard, and understands that the team working in the vines plays just as critical a role as that of the winemaker. Careful canopy management, de-budding, crop thinning and de-leafing maintain correct yields and enhance fruit quality. Rather than working to a set timetable, the vineyard team observes and reacts to the ever-changing climate, the development of the vines and the maturity of the fruit, often visiting individual blocks several times before harvesting.

