



TASTING PACK WINE #124

TASTING NOTES BY: MASTER SOMMELIER JOSH NADEL

Med Intense ruby fading to a ruby/amber rim. Showing some age here. An immediate aromatic presence of what I call a big three- black fruit, vegetal and cedar. Oak, black fruit and green bits. Some ripe red fruit as well. Oak is as important here as the fruit, and the fruit is dark and ripe, but impacted by grilled shishito & green bell peppers. Medium intense mix of organic and inorganic mineral.

TASTING NOTES BY: ADVANCED SOMMELIER CHRIS DILLMAN

Plum colored color fading to red edge. There is ripeness of the fruit and the polish of new French Oak on the nose. On the palate that ripe fruit turns tauter and lean, then fades into a blend of gravel, potting soil, tobacco and bell pepper. The overall palate impression is restrained richness with fine- grained tannin.

Sweetness: Dry
Tannin: Medium Plus
Alcohol: Medium Plus
Acid: Medium
Oak: Present

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Château Cantemerle

Cuvee:

Grape: 56% Cabernet Sauvignon, 36% Merlot, 6% Petit Verdot, 2% Cabernet Franc

Country: France

Regions: Bordeaux / Haut-Médoc

Vintage: 2012

Alcohol: 13%

Elevage: 16 months aging with 12 months in French Oak barrels (light toast) 40% new And 60% used

Other: A 5th growth Chateau whose history dates Back to the middle ages

NOTES :

The mix of fruit, vegetal and oak brings us immediately to Bordeaux varietals. That this wine doesn't get too out of hand with alcohol, over ripeness and the minerality present keep me in the old world and in a moderate climate vs. newer world iterations of these varietals. There is a softness mitigating the chalky tannins which suggest a decent amount of Merlot blended into the Cab, which also mitigate some of the green notes at the wine opens up and on the palate. Cabernet Sauvignon is always a blend of wines of the left bank of Bordeaux and is often blended with Merlot and Cabernet Franc. Although Summers are hot in Bordeaux they are not long which creates a restraint in the expression of fruit and higher acidity

Retail Price: \$44

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