

# LES ALLÉES DE CANTEMERLE

## 2001



With well-developed aromas of pepper and leather this wine shows a distinctly different character from its predecessor, demonstrating how much vintage plays a role in Cantemerle's terroir. Its firmness and density owe much to a high percentage of Cabernets, which contribute both length and elegance. This wine will reach its full potential with several more years of aging, but already displays fine aromas and an attractively elegant composition.

### VINEYARD, CULTURE AND HARVEST

This second wine comes mainly from the château's young vines, and is made like its elder brother. Les Allées de Cantemerle has the same personality as the grand vin, but a shorter ageing potential. As it ages more quickly, Les Allées de Cantemerle is generally ready to be consumed within several years of the vintage.

### VINIFICATION AND AGEING

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 20% are new  
An ultra light fining is done but no filtration occurs prior to bottling

### PRODUCTION

160 000 bottles

### GRAND VIN

Château Cantemerle

### BLENDING 2001

60% Cabernet Sauvignon  
30% Merlot  
10% cabernet Franc

CHATEAU CANTEMERLE

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