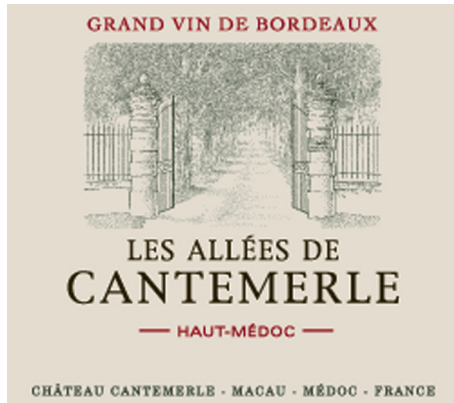


# LES ALLÉES DE CANTEMERLE

## 2003



This was the year of the “great heat wave”, leading one to expect wines lacking in harmony and freshness. This is not the case here: although this wine is not yet at its peak, it displays a pleasant balance and a charming, fruity character. It would be best to wait until 2007 to begin appreciating it fully, taking care to decant the wine before service. Until then, we can take pleasure in tracking its evolution and note its youthful appeal as it accompanies a veal roast with mushrooms. Satisfaction guaranteed.

### 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 2003

50% Cabernet Sauvignon  
40% Merlot  
10% cabernet Franc

CHATEAU CANTEMERLE

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