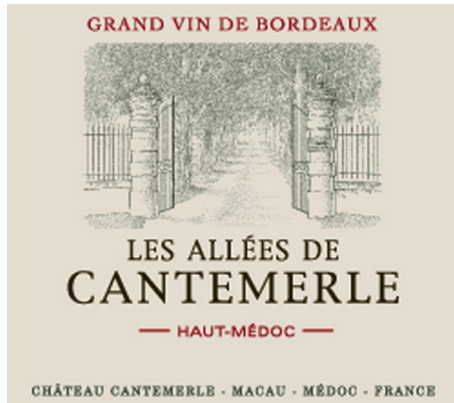


LES ALLÉES DE CANTEMERLE

2004



This very classic Bordeaux vintage is defined by a fine balance and a noticeably long finish. Floral and woody aromas combine with round tannins to make you forget how young this vintage is. This fruity wine already shows all the elegance of its Cabernets and still has a promising future before it. Begin to drink in 2007, and for years afterwards....

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 2004

40% Cabernet Sauvignon
38% Merlot
22% cabernet Franc

CHATEAU CANTEMERLE

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