

LES ALLÉES DE CANTEMERLE

2005



The wine's deep, dark color immediately displays its youth and potential. The nose, while still somewhat reserved, nevertheless shows hints of spices and blackcurrant aromas which will become more pronounced with time. On the palate the attack is both ample and firm: very ripe tannins immediately cover the mouth, and pure, clean fruit aromas create an impression of great opulence. An underlying liveliness delivers a fresh and firm finish.

This wine is clearly a product of the 2005 vintage, the finest that Bordeaux has seen in a very long time, and a distinguished elegance displays the influence of its terrior. Those who prefer young wines will find great pleasure here, especially if decanting is done one hour before service; however, an additional two or three years of further aging will bring out a fuller expression of the wine's charm and subtlety.

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 2005

45% Cabernet Sauvignon
45% Merlot
10% cabernet Franc

CHATEAU CANTEMERLE

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