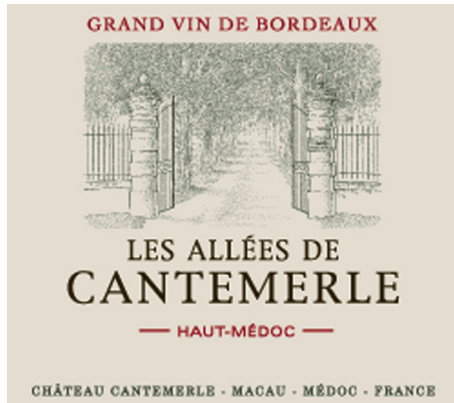


LES ALLÉES DE CANTEMERLE

2007



This is the type of second wine which allows us to enjoy a grand cru at a reasonable price.

The vintage, not an easy one, has produced a supple wine with finesse and elegance, showing aromas of wood, leather and black fruit.

It's ready to drink, no waiting necessary; classic Médoc in style, you needn't give it more time. This wine is perfect to drink now at lunch.

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 2007

33% Cabernet Sauvignon
62% Merlot
5% Cabernet Franc

CHATEAU CANTEMERLE

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