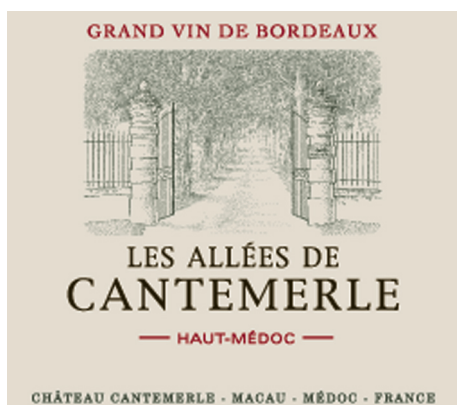


LES ALLÉES DE CANTEMERLE

2009



This younger sibling of a classed growth clearly shows its family ties. With generous finesse it envelopes the mouth in fruit aromas, already offering great pleasure at so young an age.

If you take the time to transfer it to a carafe before serving the wine will start to show its best, especially when accompanying a family-style meal. A true, typically-Médoc classic that is soft and easily approachable, it would not be difficult to make this your everyday wine.

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 2009

61% Cabernet Sauvignon
29% Merlot
10% Cabernet Franc

CHATEAU CANTEMERLE

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