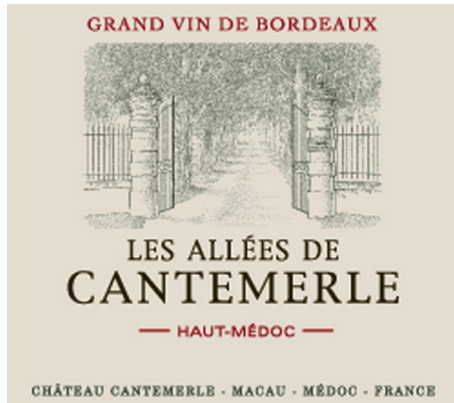


LES ALLÉES DE CANTEMERLE

2010



The 2010 vintage is considered as one of the finest—indeed, the finest—of this new century in Bordeaux. This wine is proof of this, with silky tannins of great maturity, showing great finesse and elegance. This wine is still young, a bit reserved, with a noble structure which leaves a pure impression on the finish. It can continue to age, but is already marvelous with a blanquette or pot au feu...

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 2010

87% Cabernet Sauvignon
13% Merlot

CHATEAU CANTEMERLE

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