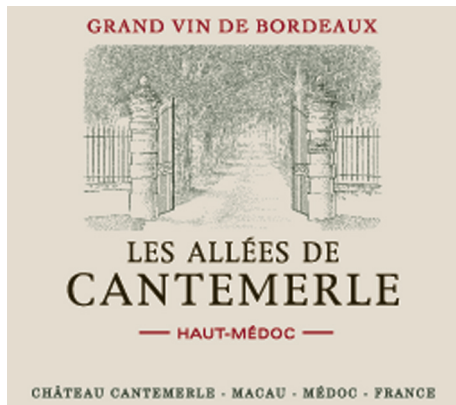


LES ALLÉES DE CANTEMERLE

2012



With a delicate, very elegant bouquet and a soft first impression in the mouth, this wine offers a smooth and simple sensation. Still young with a lively finish which brings out its aromas, this is a true second wine to be enjoyed as such, where a little taste of raspberry on the finish is a typical sign of a classic Médoc 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 barrel and vat
Ultra light fining.

PRODUCTION

160 000 bottles

GRAND VIN

Château Cantemerle

BLENDING 2012

82% Cabernet Sauvignon
8% Merlot
10% Cabernet Franc

CHATEAU CANTEMERLE

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