

# LES ALLÉES DE CANTEMERLE

## 2000



The quality of the vintage, stunning in the first wine, is naturally present in the second label. Characterized by the softness of very ripe Merlot, the wine is clean, round, delicate and immediately accessible. It finishes with an attractively spicy note which refreshes the palate. This wine is ready to drink and full of charm, offering a heavenly marriage with tarragon

chicken, macaroni gratin, or a simple picnic of cold cuts.

### 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 2000

70% Cabernet Sauvignon  
30% Merlot

CHATEAU CANTEMERLE

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