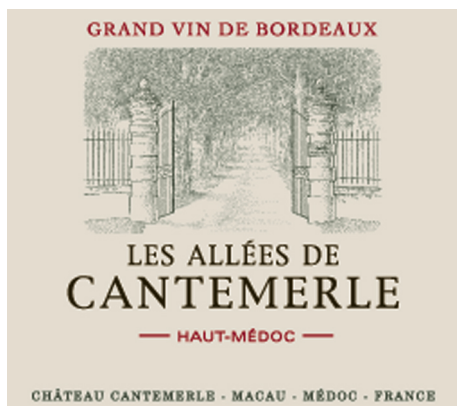


# LES ALLÉES DE CANTEMERLE

2011



The almost-black color offers stunning proof of the wine's youth, and its certain ability to age for several years more. Still, its well-controlled power that is both solid and elegant makes it a marvelous match with a roast chicken or a cheese soufflé. Decanting before serving will bring out the fine aromas of black fruit, cedar and tobacco that are typical of the Cantemerle terroir.

## 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 2011

82% Cabernet Sauvignon  
16% Merlot  
2% Cabernet Franc

CHATEAU CANTEMERLE

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