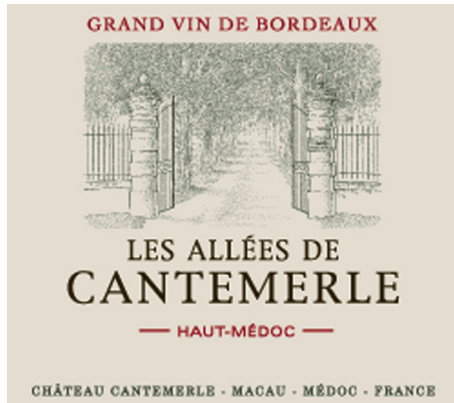


LES ALLÉES DE CANTEMERLE

2014



Deep color, peppery aromas, a fresh first impression, constant presence on the palate and a lively finish: all the qualities of the vintage are present here. Aromas of tobacco and black currant give good expression to Cantemerle's terroir. This wine is full of promise, offering greater pleasure than one might expect from a second wine. Its length leaves attractive flavors of black fruit, and the wine's density and aromatic complexity call for several years of further aging. An excellent value offering great pleasure for the money.

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 2014

68% Cabernet Sauvignon
32% Merlot

CHATEAU CANTEMERLE

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