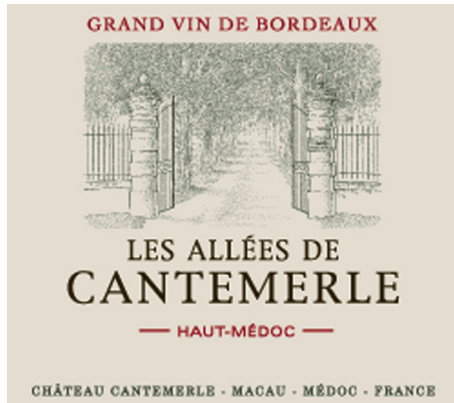


LES ALLÉES DE CANTEMERLE

2006



The bouquet begins with attractive aromas of tobacco and licorice which are typical of Cantemerle. On the palate the wine is long, lively and refreshing, showing the fine character the Médoc's Cabernet achieved in 2006. The first impression is forthcoming and the finish is ongoing.

This is the ideal wine for a Sunday lunch, the perfect partner for a veal stew or any cooked meat.

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 2006

67% Cabernet Sauvignon
33% Merlot

CHATEAU CANTEMERLE

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