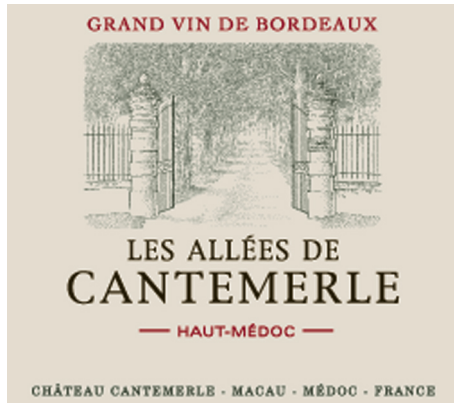


LES ALLÉES DE CANTEMERLE

2008



As is often the case with Bordeaux's 2008 vintage, a touch of firmness remains in this still-young wine, a sign of its present quality and future promise. Thus the need for decanting to bring out this substantial wine's soft, gentle tannins and to promote a pleasant, creamy impression on the palate.

The finish is clean and lively, with lingering, atypical notes of coffee.

Lacking neither personality or promise, this is better than its status as a second wine suggests..

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 2008

80% Cabernet Sauvignon
17% Merlot
3% Cabernet Franc

CHATEAU CANTEMERLE

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