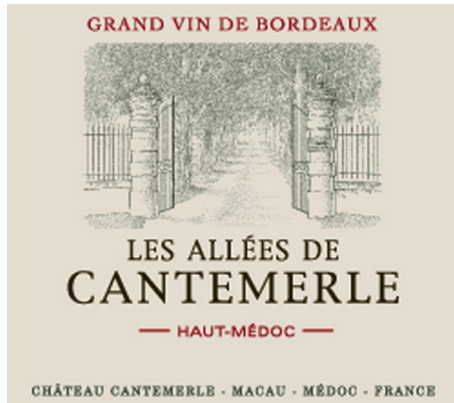


LES ALLÉES DE CANTEMERLE

2002



This wine, still somewhat closed but with an enviable potential richness, should be decanted gently. Aromas of toast and oak emerge slowly before the wine reveals a smooth and silky texture, with very soft tannins devoid of harshness. Impressions of spice envelope the palate, leading to a fresh finish. A distinguished and flawless wine.

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 2002

50% Cabernet Sauvignon
40% Merlot
10% cabernet Franc

CHATEAU CANTEMERLE

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