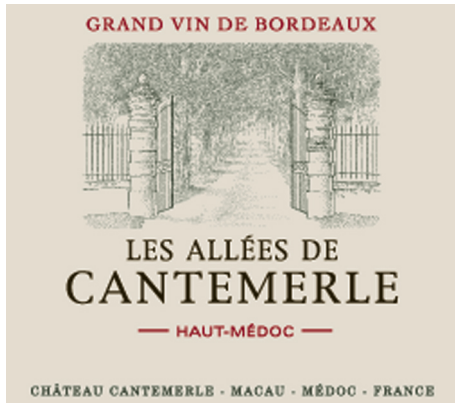


LES ALLÉES DE CANTEMERLE

2013



This vintage has the great advantage of early drinking. With its fine and very supple tannins, this wine may be enjoyed now with white meats or poultry. Its aromas of red fruit offer generous pleasure. Drink without waiting or ceremony. A perfect luncheon 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 barrel and vat
Ultra light fining.

PRODUCTION

160 000 bottles

GRAND VIN

Château Cantemerle

BLENDING 2013

75% Cabernet Sauvignon
25% Merlot

CHATEAU CANTEMERLE

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