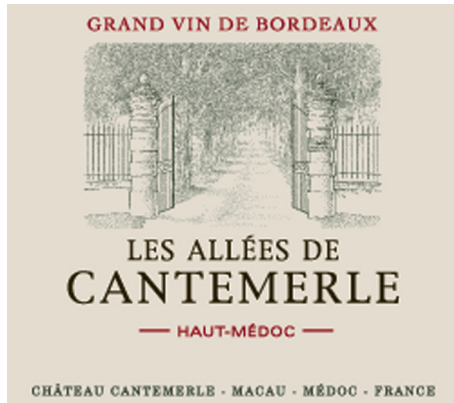


# LES ALLÉES DE CANTEMERLE

## 2015



With pride, this label adorns the property's second wine, produced from its youngest vines. From the start, expressive aromas are evident, both fruity and floral; then, in the mouth the wine shows a mouth-filling richness which combines charm and tannic depth. This is a generous wine, full of zest, whose silky structure makes it very inviting. Serve it with a starter of creamed mushrooms in puff pastry, or with fresh goat's cheese.

### 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 2015

60% Cabernet Sauvignon  
40% Merlot

CHATEAU CANTEMERLE

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