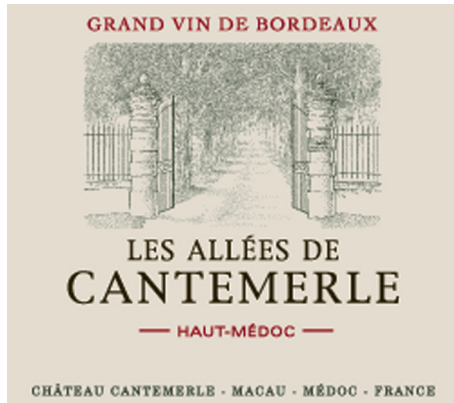


LES ALLÉES DE CANTEMERLE

2016



This very elegant wine is distinguished from its more illustrious sibling by offering full enjoyment at an earlier age. With airy tannins and a soft presence in the mouth, it shows an attractive freshness, great finesse and a finish notable for its surprisingly rich aromatic expression, but it is a seductive elegance which truly defines the wine. A family meal will highlight its qualities nicely, such as poultry, a blanquette or cutlets in cream.

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 2016

78% Cabernet Sauvignon
14% Merlot
8% Cabernet Franc

CHATEAU CANTEMERLE

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