

TASTING
NOTES
2010

Fruity aromas, delicate tannin

VINEYARD, CULTURE AND HARVEST

This second wine comes mainly from the cheau's young vines, and is made like its elder brother. Les Alls de Cantemerle has the same personality as the grand vin, but a shorter ageing potential. As it ages more quickly, Les Alls 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 -28C

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

ASSEMBLAGE 2010

87% Cabernet Sauvignon - 13% Merlot

PRODUCTION

160 000 bottles

GRAND VIN

Cheau Cantemerle