



CHÂTEAU CANTEMERLE

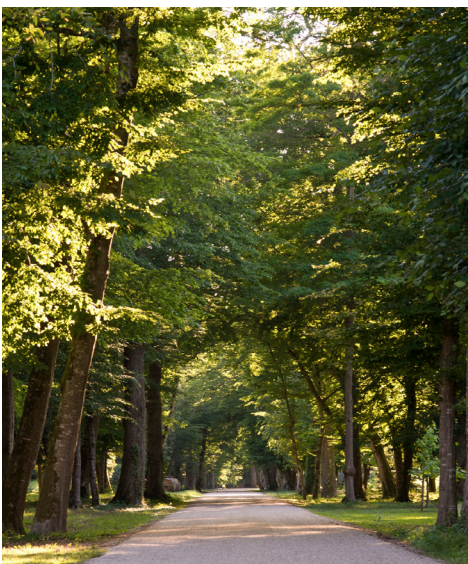
GRAND CRU CLASSE EN 1855
HAUT MEDOC

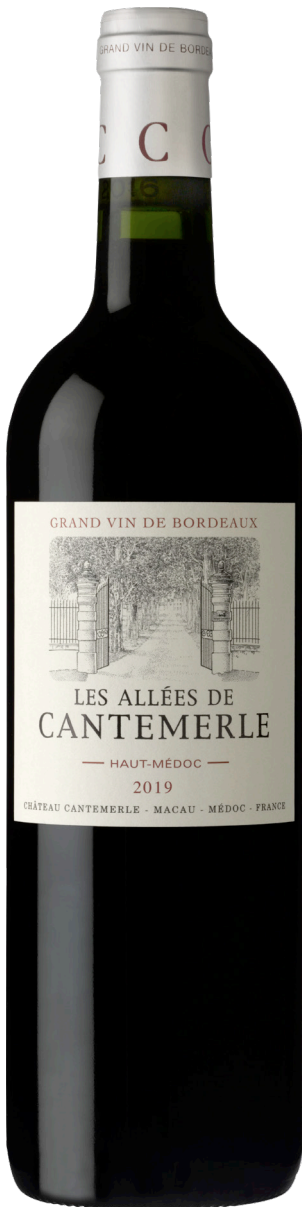
LES ALLÉES DE CANTEMERLE

Made mainly from the estate's younger vines, with a high proportion of Cabernet Sauvignon, the second wine de Cantemerle avoids over-oaking by being aged partly in tank and partly in barrel. It is a generous wine that invites sharing and friendliness even in its youth.

TASTING NOTE

Les Allées de Cantemerle 2019 is deeply coloured. An intense, fresh and fruity nose heralds a very generous palate. The tannins are elegant, and their concentration carries the fruit long after tasting. Fresh fruit on the finish leaves a rounded and lively impression. The wine is already very drinkable.





CHÂTEAU
CANTEMERLE

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2019

LES ALLÉES DE CANTEMERLE

VINEYARD AREA	96 ha in production
GEOLOGY	Gravel terroir with quaternary silica
AVERAGE AGE OF THE VINES	40 years
GRAPE VARIETIES	68% Cabernet Sauvignon 23% Merlot - 5% Cabernet Franc 4% Petit Verdot
PLANTING DENSITY	7800 vines per hectare
2019 BLEND	71% Cabernet Sauvignon 18% Merlot - 9% Cabernet Franc 2% Petit Verdot
PRUNING	Médoc double Guyot
HARVEST	By hand, with sorting in the vineyard
ENVIRONMENTAL COMMITMENT	High Environmental Value certification to HVE3



The earliness of the different stages in the growing cycle, coupled with the perfect state of health in the vineyard, mark the 2019 vintage. At Cantemerle, the harvest took place under ideal conditions from 23 September to 9 October. The perfectly ripe Cabernet Sauvignon, planted on the estate's deep gravel soils, made a great contribution to the blend. Finesse combined with power, a profile that is difficult to find elsewhere.