



Champagnes & Châteaux

QUALITY SINCE 1989

## LES ALLÉES DE CANTEMERLE 2016 HAUT MÉDOC

The second wine of Cru Classé Château Cantemerle at the gateway to the Médoc. Ready for younger drinking than its older brother. Produced with the same care.

**Grape:** 78% Cabernet-sauvignon - 14% Merlot – 8% Cabernet Franc

### Vineyard & Vinification Note:

**Terroir:** Cantemerle soil is a mixture of silica and gravel. The gravels, which appeared as a result of thousand-year-old erosion of the Pyrenees by the river Garonne, form one of the fundamental elements of a quality vineyard. They form poor soils where the vines struggle to give rise to grapes with high concentration. Besides this, the small pebbles in the soil fulfil the role of a filter and actively contribute to grape maturity by reflecting the sun's rays and, during the night, retaining the heat soaked up in the day. Over the years, the vine's root system searches deeper in the soil for its nutrients and consequently acquires more of the typicity of the terroir in which it is planted.

### Wine making:

Total destemming

The grapes are hand-sorted before crushing

Fermentation: 6-8 days at 26 -28°C

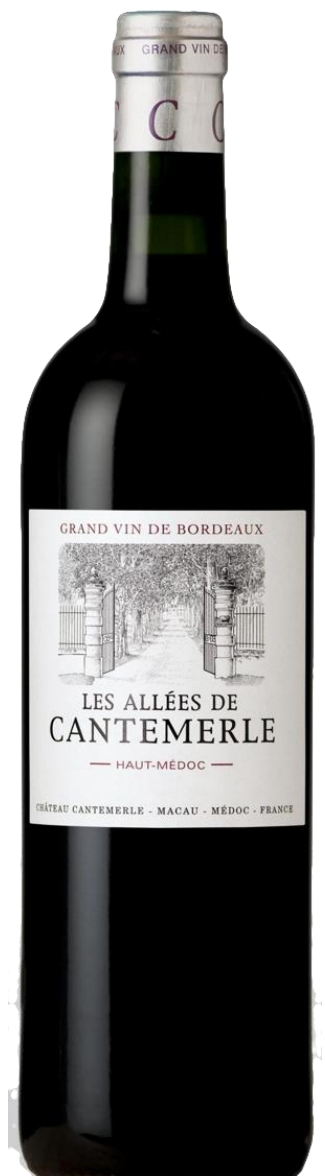
Maceration: 28 -30 days

Ageing for 12 months in French oak barrel and vat

Ultra-light fining.

**Tasting Note:** 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 that truly defines the wine.

**Food Pairing:** Pairs well with beef, lamb, duck magret.



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