

**TASTING  
NOTES  
2011**

The finesse and complexity of a great Médoc terroir is evident in this wine, which should be decanted an hour before serving due to its very young age. First impressions are based on a deep color, delicate structure and supple tannins; its lightly wooded bouquet merely hints at the full range of aromatic expression to come. The style avoids simple excess, preferring to highlight a terroir known for producing well-knit, delicate and richly elegant wines of good breed—in short, a classic Médoc. Enjoy with poultry or veal roast beginning in 2015.



**VINEYARD**

92 ha under production  
Silica and gravel soils of the quaternary era  
60% Cabernet Sauvignon - 30% Merlot - 4% Petit Verdot - 6% Cabernet Franc  
Average age of vines : 30 years  
Vine density : 8300 plants per hectare

**CULTURE AND HARVEST**

Pruning : Médoc double Guyot  
Deleafing: face to face after flowering (berry set)  
Grape thinning is done when the grapes are filling out  
Green harvest occurs after changing of color (veraison)  
Handpicked harvest with selective sorting in the vineyard

**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 barrels(medium toast) which 50% are new  
An ultra light fining is done but no filtration occurs prior to bottling

**ASSEMBLAGE 2011**

47% Cabernet Sauvignon - 43% Merlot - 3% Petit Verdot - 7% Cabernet Franc

**PRODUCTION**

400 000 bottles

**SECOND WINE**

Les Allées de Cantemerle

