

ALTO DE CANTENAC BROWN

2017 VINTAGE

varietals

90% Sauvignon Blanc
10% Sémillon

aging

French oak barrels
100% one-year-old oak barrels

vinification

Slow pressurization by inert gas
fermentation in barrels

harvest date

Sémillon
Sauvignon Blanc
September 5th



tasting notes

This wine is pale/deep gold, developing a nose of exotic fruits followed by green apple and lemon pie aromas. On the palate, we find all these flavors. The attack is frank and soft, pairing matching the nice acidity.

Served fresh (between 10 to 12°C), this wine will be the ideal ally of your seafood, white meats or cheese platter meals.

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For many years, the magnificent Grand Cru Classé of Château Cantenac Brown has been accompanied by BriO de Cantenac Brown, a special parcel selection from Cantenac Brown vineyards. But in 2011, our family expands with the addition of Alto de Cantenac Brown, our white wine.

We are fortunate to own a wonderful plot of clay and calcareous soil cool enough to produce a fine white wine. 1.80 hectares are planted to Sauvignon blanc (90%) and Semillon (10%) for a production of only 7,000 to 8,000 bottles a year. We wished to make a wine taking after the fine wines of Sancerre: A wine of nice minerality, beautiful aromas, and a wine for Gastronomical table. Elegant and delicate, Alto pays hommage to the art of music, while at the same time complimenting the entire Cantenac Brown gamut of wines. A perfect addition !

Alto 2017 is balanced with a nice aromatic expression. In the mouth, the wine is round and we can taste citrus and tree fruits notes

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