

# ALTO DE CANTENAC BROWN

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2020 VINTAGE  
2020 A BEAUTIFUL SENSORY PARENTHESIS...

## varietals

90% Sauvignon Blanc  
10% Sémillon

## aging

French oak barrels  
10% new barrels  
90% on vintage barrels

## vinification

Slow pressurization by inert gas  
fermentation in barrels

## harvest date

Sémillon  
Sauvignon Blanc  
August 31st - Sept. 1st



## 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 of nice minerality, beautiful aromas, and a wine for Gastronomical table. Elegant and delicate, Alto pays homage to the art of music, while at the same time complementing the entire Cantenac Brown gamut of wines. A perfect addition !

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