



Alto de Cantenac Brown 2025

AOC Bordeaux, Bordeaux, France

PRESENTATION

In 2011, the family expanded. The château is fortunate to have a clay-limestone terroir that is cool enough to produce a great white wine. We wanted to make a wine that aims for the great Sancerre wines: straight, mineral, aromatic, a wine for gastronomes, designed for the pleasures of the table. Elegant and refined, AltO pays tribute to the art of music while complementing the Cantenac Brown range. The match is perfect!

THE VINTAGE

The 2025 vintage reveals itself from the first tastings with remarkable elegance and beautiful concentration. Each plot has provided perfectly ripe grapes, accurately translating the bright character of this vintage and giving birth to a wine that is both refined, dynamic, and particularly seductive.

TERROIR

The vineyard covers an area of 42 hectares on a gravel soil, typical of the Médoc. These beautiful white stones reflect the sunlight onto the grape clusters during the day and release the stored heat at night. The 65% Cabernet Sauvignon and 5% Cabernet Franc produce fine wines with intense bouquet, suitable for aging. The 30% Merlot that completes the blend adds color, richness, and roundness. The average age of the vines is 35 years. The planting density ranges from 8,500 to 10,000 vines per hectare. The yield is 45 hectoliters per hectare. Since 2006, a sustainable farming policy has been implemented throughout the vineyard.

WINEMAKING

Whole cluster pressing, barrel fermentation, stirring of the fine lees.

AGEING

9 months in French oak barrels.

VARIETALS

Sauvignon blanc 91%, Sémillon 8%,
Sauvignon gris 1%

TECHNICAL DATA

Production volume: 7500
Surface area of the vineyard: 1.80 ha

TASTING

The nose is particularly expressive, combining notes of citrus, white-fleshed fruits, and white flowers. On the palate, the attack is driven by a beautiful tension that structures the wine throughout the tasting. The texture is both precise and elegant, offering a nice balance between freshness, aromatic brightness, and mid-palate volume. The long, saline finish underlines the purity of the fruit and the energy of the vintage.

REVIEWS AND AWARDS

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