

ALTO DE CANTENAC BROWN

VINTAGE

2023, a new era for Cantenac Brown...

Blend

90 % Sauvignon Blanc
10 % Sémillon

Ageing

Barriques en chêne français 10% en barriques
neuves 90% en barriques d'un vin

Vinification

Slow pressing under inert gas
Fermentation in barrels

Harvest dates

August 28-29 mornings

Tasting notes

Mineral, fresh and vibrant, AltO 2023 shines bright. Its attractive bright fresh color catches the eye and awakens the senses with curiosity. The subtle aromas of white flowers, enhanced by a hint of citrus, reveal a seductive freshness on the nose. On the palate, this seduction has a captivating minerality finishing with great finesse.



The vintage

2023 was a globally warm year, with light humidity and some cold periods.

The season started off hot and slightly humid with rain in late June. The team was out in force daily for green pruning and protecting the vineyard against mildew.

A warmer period proceeded, with some localized thunderstorms, requiring strict management of each plot, each row, each plant.

Harvest conditions in the morning were excellent. We chose to harvest in the morning due to sunshine and pleasant temperatures.

Leaf thinning in early Spring allowed us to aerate the bunches and promote sunshine while protecting the aromas of the fruit. We harvest in crates to allow meticulous and delicate respect of the fruit.

Our careful separation of the various press juice along with 100% barrel fermentation, delicate and consistent lee stirring: all promote the magnificent creation of AltO 2023: fresh, pure, smooth, mineral, vibrant...

The power of earth

- 1st vintage in our new facilities: Cellar in raw earth and raw wood, eco-sustainable
- 68 tanks from 50 hl to 120 hl
- 100% Gravity-Fed winery

