



Wijnfiche

Château de Camensac – G.C.C. | Haut-Médoc France (MEDOC-HAUT-MEDOC) –

Domain

Ch. Camensac

Château de Camensac keeps away from the media spotlight but delivers quite remarkable production, like many wine estates in Haut-Médoc. Since 1964 - and the years that followed the Forner family's installation at the Château de Camensac - the property has benefited from a vast renovation plan. "The data of nature, however beneficial they may be, cannot in themselves constitute the guarantee of an exceptional production", we like to say at the Château de Camensac ... Bought in 2005 by the Merlaut family, Château de Camensac has grown strongly from vintage to vintage and has become a must in the Haut-Médoc appellation.

Vinification

Completely destemming of the grapes. Fermentation lasts for 6 days at a constant temperature of 28°C, followed by a three-week maceration. The cap is pumped over and stirred daily. After pneumatic pressing, the wine is transferred to wooden barrels where malolactic conversion is initiated. It ages in French oak for 14 to 18 months, with 60% of the barrels being new. The wine is clarified with egg white before bottling.

Taste

The wine is brilliant and limpid. The dress is a dark garnett. The nose is neat. Before stirring, vibrant notes of currants and raspberries. After stirring, come the floral aromas of fresh roses, and a fine woody touch very lighted vanilla-flavoured. The attack is straightforward. The mouth shows a very refined tannin in a supple envelope that perfects the middle of the mouth. The fruity and floral aromas are confirmed. The harmonious wine at this stage of evolution is a promise of delicacy. The finish is very long and evokes a sensation of tasty current jelly.

Food pairing

Lamb carré | Entrecôte | Tournedos | Duck

General information

Type: Red wine

Grape varieties: Merlot (50%), Cabernet Sauvignon (50%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

