Wijnfiche

Château de Camensac - G.C.C. | Haut-Médoc
France (MEDOC-HAUT-MEDOC) — 2021

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

The grapes are fully destemmed. Fermentation takes place over 6 days at a constant temperature of 28°C, followed by a three-week maceration. The cap is pumped over and gently mixed daily. After pneumatic pressing, the wine is transferred to oak barrels where malolactic fermentation is initiated. It is then aged in French oak for 14–18 months, 60% of which is new. The wine is clarified with egg whites before bottling.

Taste

Camensac has a deep, bright ruby-red colour. Aromas of black pepper and rose petals. Fine structure with a full-bodied mid-palate. A balanced, rich wine with a long finish. Red fruit lingers for a long time, together with well-integrated oak.

Food pairing

Lambscarré | Entrecote | Tournedos | Duck

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (66%), Merlot (34%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

