



Wijnfiche

## **Château Camensac – 5e G.C.C. | Haut – Médoc France (MEDOC-HAUT-MEDOC) – 2016**

### **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 climatic conditions of the year 2016 established a winter marked by mildness and heavy rainfall. Flowering then takes place evenly thanks to a light sunny period. The following summer was very hot and dry, to such an extent that the water reserves at the start of the year were compromised. The month of September offers some saving rains for the vine which is resuming its ripening phase. The harvest is finally carried out late under ideal weather conditions.

### **Taste**

With a dark red color, brilliant and limpid, the Château de Camensac 2016 reveals a clean and straight nose, which initially gives off aromas of praline and cocoa beans. When aired, you can notice fragrances of black pepper and powdery rose. The attack is frank on the palate, marked by flavors of blackberries and raspberries on subtle woody notes. The tannins are fine and give body to the mid-palate. This wine shows harmony and power before revealing a long finish with an aftertaste of red fruit.

### **Food pairing**

Meat - red, grilled, Game - boar, Game - hare, Bistecca alla fiorentina, Entrecôte

## General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (60%), Merlot Noir (40%)

Storage (years): "> 10"

Serving temperature: 18°C

