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## Le Bailly De Camensac 2005

CSPC# 737780

750mlx12

13.0% alc./vol.

### Grape Variety

50% Merlot, 50% Cabernet Sauvignon

### Appellation

Haut Médoc

### General Info

Bailly de Camensac is the second wine of Chateau Camensac a 5th Growth in the 1855 Medoc classification. For many years, Château Camensac, a 5ème Cru Classé property, remained in obscurity, producing wines well below Cru Classé standard. In 1965 it was bought by the Forner brothers, who also own the well-known Marques de Caceres bodega in Rioja. The two brothers replanted most of the 85 hectares of vineyards, the balance now being 60% Cabernet Sauvignon and 40% Merlot. They also renovated the cuverie and the cellars and hired the renowned Bordeaux oenologist Professor Emile Peynaud as a consultant. Camensac is now producing very high-quality, concentrated wines that emphasize elegance, finesse, harmony and balance, rather than power and brute force. They are very approachable when young but possess sufficient tannins and structure to continue improving for up to 10 years.

### Winemaker

Michel Rolland

### Vineyards

Vineyard: 75 ha; Soils: Deep small-grain gravel over iron-pan.

Varietal: Cabernet Sauvignon (60%), Merlot (40%); Yields: 40 hl/ha

Average Age of the Vineyard: 35 years; Plantation Density: 10,000 vines/ha

### Harvest

The grapes are manually harvested

### Vinification/

Fermentation for 25 days in controlled temperature stainless steel vats.

### Maturation

Aged 18 months in French oak barrels (35 to 70% new)

### Tasting Notes

Purple in color with well-formed legs; dry, medium full-bodied with balanced acidity and chewy phenolics. Balanced, juicy, dark fruit Haut Medoc offering fine richness with hints of tobacco and black pepper, and subtle gravelly earth. Long and chewy. Fine.

### Serve with

goat cheese fondue with baguette and sausage, and apple slices, or balsamic glazed black cherries stuffed with blue cheese

### Cellaring

Drink after 2010

### Reviews

*"The second wine of Camensac is much more lush and approachable than the hearty and somewhat rustic regular bottling. This is sweet, soft and full, with lovely texture and beautifully integrated tannins. This is a fantastic bargain from the great 2005 vintage."*

- Steve Bearden, KL Wines, Oct 27, 2009

*"This is the new name and label for the second wine of Camensac. It was a hit at last month's tasting. The nose is filled with cassis, with rich cassis flavors on the palate. Plenty of tannins and acidity, with cedar and spice on the finish. This is a wine that isn't going to last long in our stores, since it was also a staff favorite at the tasting."*

- Steve Greer, KL Wines, Oct 20, 2009

*"The 2005 Bailly de Camensac is an amazing Bordeaux for a very reasonable price that is drinking beautifully now both with and without food! Lots of bright spice and florality on the nose, followed by an elegant and feminine mid-palate full of cherry, cocoa and earth notes, ending with a finish composed of soft, dry tannins and smoke. This is a delightful wine that you and your friends will fall in love with....over and over again. Pair this a variety of fare, including goat cheese fondue with baguette and sausage, and apple slices, or balsamic glazed black cherries stuffed with blue cheese."*

- Christie Cartwright, KL Wines, Oct 18, 2009

*"This is the kind of wine that is just so pleasing, gentle and approachable, it's just perfect for a quiet night in with good food and good friends. Bright red fruit on the nose with a touch of nutmeg followed by a very easygoing palate that will pair wonderfully with a Roast beef, meat Fondue, Southern style Fried Chicken, Shepherd's Pie, Couscous, Meat Loaf, Grilled Sausages and all the like."*

- Jacques Moreira, KL Wines, Set 1, 2009

