Château De Camensac 2008

CSPC# 742336 750mlx12 13.0% alc./vol. SOLD OUT

Grape Variety 50% Merlot, 50% Cabernet Sauvignon **Appellation** Haut Médoc

General Info The Castle is located in Saint Laurent Medoc in the heart of Haut-Medoc, alongside the

best wines of St. Julien. Chateau de Camensac is perhaps, one of the more obscure, 1855 Classified Growths. It was purchased by the Forner family in 1965. The Forner family first became active in wine making in Spain where they own the popular, Marques de Caceres winery. Marques de Caceres is located in the Rioja appellation. The estate produces a second wine, La Closerie de Camensac & le Bailly de Camensac.

Michel Rolland consults the wine making for Camensac.

Vineyards Chateau de Camensac is situated slightly past the St. Julien appellation. They are not far

from Beychevelle . The vineyard covers 75 hectares of beautifully gravelly hillsides. A yield voluntarily limited, there are the most attentive care made to the culture until the time carefully weighed, when the harvest begins performed mainly by hand. The vineyard is planted to 60% Cabernet Sauvignon and 40% Merlot on a gravel based terroir. The vineyard is planted at a very dense 10,000 vines per hectare. The vines are

on average, 35 years of age.

Maturation The vinification takes place in stainless steel vats. Malolactic fermentation is performed

in barrel. The wines are aged for 17 to 20 months in new, French oak barrels that range $\,$

from 35-70% new, depending on the character of vintage.

Tasting Notes Balanced, ripe and spicy, Camensac 2008 offers very good value for money fun. Beautiful

deep colour. Lovely aromas of black cherry, strawberry and sweet spices are still a few discreet but present. On the palate, tannins firm enough are present which gives a good

aftertaste.

Cellaring Drink now - 2017

Scores/Awards 87 points - Robert Parker, Wine Advocate #194 - May 2011

79-81 points - Robert Parker, Wine Advocate #182 - April 2009

85 points - Neal Martin, Wine Journal - March 2012

87 points - Neal Martin, Wine Journal - January 2011

87-89 points - Neal Martin, Wine Journal - November 2009

84-86 points - Neal Martin, Wine Journal - May 2009

90-92 points - Roger Voss, Wine Enthusiast - December 31, 2009

16 points - Jancis Robinson, JancisRobinson.com - November 11, 2010

15.5 points - Chris Kissack, The Wine Doctor - October 2010

15.5-16.5+ points - Chris Kissack, The Wine Doctor - April 2009

15 points/3 stars - Decanter.com - July 15, 2009

86 points - Jean Marc Quarin

88 points - Richard Jennings, rjonwine.com - UGC Bordeaux Tasting - Jan 22, 2011

Reviews "This elegant, tasty, mid-weight Bordeaux is defined by its classicism, finesse and pure, spicy, red and black

currant fruit. With good depth and a silky texture, it is best consumed over the next 5-6 years."

- RP, Wine Advocate

"Hard, gritty tannins as well as a lean character kept my score low."

- RP, Wine Advocate

"Tasted ex-chateau and single blind in Southwold. The Camensac 2008 has a simple blackberry, boysenberry nose with a salty tang in the background. Nice delineation though it is still lacking some intensity. The palate is medium bodied with attractive fleshy fruit, a veneer of sweet oak that will take some time to be subsumed, whilst the finish is a little overdone. Pleasurable, but it lacks intellect. Tasted January 2012."

- NM, Wine Journal





Reviews

"The palate is full-bodied with rather furry tannins, lacking some definition and focus on the finish. Rounded and smooth in texture, but it needs more vivacity. Conservative and missing a little joie-de-vivre. Drink 2011-2020. Tasted October 2010."

- NM, Wine Journal

"This has a ripe black cherry, iodine, blueberry nose with a lot of new oak to be subsumed. The palate is mediumbodied, fine balance and fine tannins, good acidity, quite feminine with a soft approachable mouthfeel. Harmonious and fresh on the finish. Certainly, an improvement since primeur, but not a long-term prospect. Tasted September 2009."

- NM, Wine Journal

"En primeur barrel sample. The nose takes some coaxing, but in the end, there is an unorthodox although not unattractive honeyed note coming from the glass, mixed with dark cherries and strawberry. The palate is medium-bodied, rather aggressive tannins, foursquare towards the finish. It may improve by bottling as the balance is here. Fine. Tasted March 2009."

- NM, Wine Journal

"Barrel sample 90-92. Big, ripe and jammy, this is a ripe, soft wine, showing warm black plum and fig flavors. It gives richness, a layer of spice, supported by ripe tannins."

- RV, Wine Enthusiast

"Pure, dark fruit, dry and finely textured. Subtle, harmonious, gentle and complete. Drink 2013-2023."

"Dark mulberry colour. Ripe and spicy, not unlike a mini Lynch Bages. Lots of vigour and fine tannins. Very energetic. Racy and vibrant. Dry finish. Impressive persistence."

- JR, Jancis Robinson.com

"Rather appealing with some dark and sweet fruit here, lightly tinged with violets, and on the palate some good depth to the fruit. The structure is quite soft and rounded but there is a good grip of tannins beneath and there is lively acidity too. Most of all there is an appealing edge of perfume to the fruit. Softly composed but it may well come together; overall this has some promise. From a tasting of 2008 Bordeaux at two years of age. "

- CK, The Wine Doctor

"Not so expressive on the nose, with just a little chalky red fruit poking through. A good weight, with very bright red fruit on the palate, a little high-toned and confected, herby too, although there is an attractive suppleness to it. Lean to moderate texture, but with a little sweetness I find appealing, and a nice finish. From my 2008 Bordeaux primeur assessment. 15.5-16.5+/20 (April 2009)"

- CK, The Wine Doctor

"Purple-red, fragrant, lifted red-black fruit nose, quite elegant fruit, nicely balanced firm finish, perhaps a bit green. Drink 2014-18."

- Decanter.com

"Dark purple red violet color; sweet oak, black fruit, berry nose; tight, tart berry, black fruit palate; medium-plus finish"

- RJ, rjonwine.com

