
La Closerie de Camensac 2012

CSPC# 737780

750mlx12

14.5% alc./vol.

Grape Variety

65% Cabernet Sauvignon, 35% Merlot

Appellation

Haut Médoc

Website

<http://www.chateaucamensac.com/Camensac/indexfr.htm>

General Info

Chateau Camensac is perhaps, one of the more obscure, 1855 Classified Growths in the Medoc. The original chateau, which is still in use today, was constructed in the 18th century. Chateau Camensac 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 of Spain. Their experience in the Spanish wine trade proved helpful in knowing what to do next, which was to renovate the estate and replant their Haut Medoc vineyards. They also modified the estates name slightly in 1988 when they changed it from Chateau de Camensac to just Chateau Camensac. They also hired the successful wine consultant Michel Rolland as well. Michel Rolland does not consult Chateau Camensac today. In 2005, Chateau Camensac was purchased by Jean Merlaut and his niece Celine Villars Loubet.

Vintage

The consensus seems to be that, despite a very tricky spring and early summer, the vintage was saved by dry and hot conditions in late July and August and some useful rain at the end of September which helped the final ripening of the grapes. Things might actually have turned out very well indeed – a vintage similar to 2000 was being touted by some at the end of September – had it not been for more considerable and progressive rain that came in mid-October onwards.

Vineyards

Chateau Camensac is situated slightly east of the St. Julien appellation. They are not far from Beychevelle . The 65 hectare Left Bank vineyard in the Haut Medoc appellation is situated not far from Chateau La Tour Carnet and Chateau Belgrave. The vineyard is planted to 60% Cabernet Sauvignon and 40% Merlot. the planting of only two grape varietals was due to the suggestion of Emile Peynaud. The terroir of Chateau Camensac is mostly gravel based soils. The vineyard is planted to a vine density of 10,000 vines per hectare. The vines are on average, 35 years of age. La Closerie de Camensac is the second wine of Château de Camensac 5th growth of Médoc. They are the younger vines that fall within the composition of this wine.

Vinification/

Maturation

Mainly from young vines of Château Camensac. This wine is made from the same traditional grapes vinified and aged with the same meticulous care and the same methods that have made the reputation of the great wines of the Haut-Médoc. Its great natural qualities make charming wine, balanced and supple on the palate, combining fruity elegance. So, it can be enjoyed in its early years. Fermentation time: 15 to 21 days depending on the vintage. Ageing: in oak barrels stave barrels Residence time: about 12 months

Tasting Notes

The wine has a beautiful garnet red color with cherry highlights. The nose is very expressive and gives off aromas of red fruits and plum. On the palate, the wine is tannic and balanced. The texture is silky, and the body is fleshy, we find this aromatic blend of candied red fruit until finely wooded an honorable final length.

The chateau's meager gravelly soil makes a fine and slender wine.

Cellaring

This wine is meant to drink young within 5-6 years

Scores/Awards

Silver Medal - Concours General Agricole Paris 2014

