

## Château De Camensac 2000

CSPC# 785887

750mlx12

13.0% alc./vol.

**Grape Variety**

50% Merlot, 50% Cabernet Sauvignon

**Appellation**

Haut Médoc

**Classification**

5<sup>th</sup> Grand Cru Classe in 1855

**Website**

<http://www.chateaucamensac.com>

**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.

**Vintage**

During April and May, hot and humid. The presence of mildew which will be inconsequential thanks to the dry months that followed. The situation improves in June with weather conditions that produced flowering. Mild temperatures in the months of July and August, which do not exceed 35 ° C. The month of September, a compilation of rain and good weather.

**Harvest**

Merlot: September 26 to October 3

Cabernet Sauvignon: October 2 to 11

**Vineyards**

The 65-hectare Bordeaux wine vineyard in the Haut Medoc appellation 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 of Chateau Camensac takes place in temperature controlled, stainless steel vats. Malolactic fermentation is performed in vat. The wines of Chateau Camensac are aged for 17 to 20 months in French, oak barrels that range from 35% to 70% new, French oak depending on the character of vintage. The average annual production of Chateau Camensac is close to 20,000 cases per vintage.

**Tasting Notes**

Year 2000 represents an excellent vintage for the entire area of Bordeaux. Chateau Camensac is no exception as this vintage secured this Chateau one of the best wines ever produced. The wine is big and tannic with loads of concentration. Full-bodied, chewy and impressive. A great opportunity to try some of the best Chateau Camensac available.

**Serve with**

Beef, game, hearty casseroles/stews, hard cheese

**Cellaring**

Drink 2015-2025

**Scores/Awards**

**90 points** - James Suckling, Wine Spectator - March 31, 2003

**89-91 points** - James Suckling, Wine Spectator - Web Only 2001

**89 points** - Robert Parker, Wine Advocate #146 - April 22, 2003

**88-89 points** - Robert Parker, Wine Advocate #139 - February 27, 2002

**87-88 points** - Robert Parker, Wine Advocate #134 - April 22, 2001 (score only)

**89-91 points** - Neal Martin, Wine Journal - December 31, 1999

**18 points** - Steven Spurrier, Decanter.com - April 2001 (score only)

**86 points** - Jean Marc Quarin (score only)

**89 points** - Jeff Leve, thewinecellarinsider.com - October 23, 2016

**15 points** - Vinum Wine Magazine (score only)

**15.5 points** - La Revue du Vin France (score only)

**2 stars** - Le Guide Hachette des Vins - 2004



**Reviews** *"This is big and tannic, with loads of concentration. Full-bodied, chewy and impressive. Leave it for a long time. Super price for a cru classé. Best after 2010. 22,080 cases made."*

- JS, Wine Spectator

*"Attractive aromas of raspberries, with a hint of toasted oak. Medium- to full-bodied, with berry and chocolate flavors and a long to medium finish. Score range: 89-91"*

- JS, Wine Spectator

*"A sleeper of the vintage, with a characteristic not dissimilar from a good St.-Julien, the medium-bodied 2000 offers up scents of vanilla intermixed with black currant and licorice. With moderately high tannin, excellent depth, purity, and overall harmony, it is certainly capable of considerable longevity. Anticipated maturity: 2006-2015."*

- RP, Wine Advocate

*"The large-scaled, rich 2000 possesses loads of glycerin, huge texture and ripeness, admirable purity, and copious quantities of black fruits intermixed with new saddle leather, toasty oak, and earth. This powerful offering may merit an outstanding score after a few years of bottle aging. It is undoubtedly a sleeper of the vintage. Anticipated maturity: 2005-2020."*

- RP, Wine Advocate

*"Deep purple/ruby. Lovely lush black fruits. Impressive complexity with notes of tar and earth. Well-built, stocky Camensac with tannic slightly austere structure. Not elegant. Robust. Very impressive. Tasted November 2002."*

- NM, Wine Journal

*"Medium bodied, firm, slightly rustic, but in a classy way, with fresh cherry, cranberry, earth and a hint of tobacco, this is fully mature."*

- JL, [thewinecellarinsider.com](http://thewinecellarinsider.com)

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