

# Château de Camensac 2016

CSPC# 890681

750mlx12

13.5% alc./vol.

<b>Grape Variety</b>	50% Cabernet Sauvignon, 50% Merlot
<b>Appellation</b>	Haut Médoc
<b>Classification</b>	5 <sup>th</sup> Grand Cru Classe in 1855
<b>Website</b>	<a href="http://www.chateaucamensac.com">http://www.chateaucamensac.com</a>
<b>Sustainability</b>	Ploughing. Sustainable agriculture and biodynamic trials on 7 hectares. HEV 3 (High Environmental Value) certification obtained in 2021 and implementation of an agroecological programme.
<b>General Info</b>	<p>The Castle is located in Saint Laurent Medoc in the heart of Haut-Medoc, alongside the best wines of St. Julien. Château de Camensac is perhaps, one of the more obscure, 1855 Classified Growths. It was purchased by the Forner family in 1965.</p> <p>Camensac was bought in 2004 by the famous Merlaut wine family that also owns Château Gruaud-Larose second growth Saint-Julien, Château Ferrière, third growth Margaux, Château Chasse-Spleen Cru Bourgeois Moulis and several others. The château, originally a monastery, has been thoroughly restored. Like several other Cru Classé châteaux in Médoc and Haut-Médoc, Château Camensac is not as famous as its neighbours in, for example, Saint-Julien, but one can argue that it should be as the château has a unique terroir bordering directly to Saint-Julien. The famous professor of oenology Emile Peynaud was formerly a consultant at the château, and today, the no less famous oenologist and flying winemaker Michel Rolland has taken over and raised the quality far above fifth growth and the château have received very good ratings internationally over the last few years. The château's proximity to Saint-Julien gives the wine the same opulent and full-bodied character.</p> <p>Château Camensac is a wine with personality, medium-bodied and elegance. It has a fine bouquet with spicy dark berries, minerals and mocha. Well-balanced with delicious ripe fruit, nice full tannins, with great complexity, as well as fullness and length.</p>
<b>Winemaker</b>	Jacques Boissenot. Michel Rolland consults.
<b>Vintage</b>	The winter was mild with heavy rainfall. The flowering was then evenly distributed thanks to an unexpected period of sunshine. The summer was very hot and dry, so much so that the water reserves at the beginning of the year were put to the test. The month of September brought some restorative rains for the vines, which resumed their ripening phase. The harvest was finally carried out late in the year under ideal weather conditions.
<b>Vineyards</b>	Chateau de Camensac is situated slightly past the St. Julien appellation. They are not far from Beychevelle. The vineyard is located on the terroir of Saint-Julien, on the beautiful ridge of the town Saint-Laurent-du-Medoc. There, the soil is planted with 60% Cabernet Sauvignon and 40% Merlot. The management of the vineyard is based on a strictly "artisanal" production philosophy. Planted at 10,000 feet per hectare, the respectable age of vine spontaneously gives birth to a measured harvest. As a result, the average yield does not exceed 40 to 45 hectoliters per hectare. The assistance of the famous oenologist consultant Eric Boissenot is a valuable accompaniment. Then the vinification is traditional
<b>Harvest</b>	picked from 27 September until 18 October at 42 hectoliters per hectare
<b>Maturation</b>	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.
<b>Tasting Notes</b>	On the nose: blackberry and a light floral note coming through with time. The quality of the vintage shows through on the palate, which is very harmonious and demonstrates both excellent backbone and intensity. It builds in the mouth, maintaining plenty of freshness and with a mineral-driven finish. This is an excellent Château de Camensac and represent great value for 1855 classified 5th Growth



**Serve with** Chateau Camensac is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Here are some dishes that go well with Château de Camensac: Entrecôte Bordelaise, Roast duck, Rack of lamb, Tournedos with morel mushrooms, Warm dark chocolate lava cake. This list of dishes is not exhaustive. It can also be served with mini-appetizers, starters, or cheeses.

**Production**

**Cellaring** Drink 2025-2045

**Scores/Awards**

- 91+ points** - William Kelley, Wine Advocate - October 2022
- 90-92 points** - Neal Martin, Wine Advocate - April 2017
- 93 points** - James Suckling, JamesSuckling.com - February 2019
- 91 points** - Jane Anson, Decanter.com - October 2018
- 90 points** - Jeff Leve, thewinecellarinsider.com - June 2022
- 89 points** - Jeff Leve, thewinecellarinsider.com - April 2017
- 87 points** - Tim Atkin, MW - timatkin.com (score only) - January 2016
- 91 points** - Antonio Galloni, Vinous - April 2019
- 86-88 points** - Antonio Galloni, Vinous - April 2017
- 89 points** - Jean Marc Quarin (score only) - January 2019
- 91 points** - Peter Moser, Falstaff Magazine - May 2017
- 17 points** - La Revue du Vin France (score only) - January 2021
- 17 points** - Vinum Wine Magazine (score only) - June 2019

**Reviews**

- "The 2016 Camensac has turned out brilliantly, revealing aromas of dark berries, violets, rose petals, baking chocolate and cherries. Medium to full-bodied, ample, and fleshy, it's a layered, impressively concentrated wine with lively acids and a perfumed finish. I'm sure Camensac will hit higher highs in the future, but for now, this is a benchmark vintage for the estate.*
- Occupying some 50 hectares on the plateau in Saint-Laurent-Médoc, not far from Château Lagrange over the border in Saint-Julien, Château Camensac is another of the Médoc's improving estates. Today, under the management of Céline Villars-Foubet and Jean-Pierre Foubet, something of a renaissance is underway, with some 35 hectares of newly planted Cabernet Sauvignon replacing improperly situated Merlot on the two large gravel domes that represent the heart of the property. Since the estate's existing vine genetics were not deemed good enough, massale selections from elsewhere and high-quality clones have been chosen for these new plantings. In the winery, after an initial dalliance with a rather oaky, extracted style, Eric Boissenot has replaced the previous consultant enologist, and the approach now favors elegance and classicism. As the new Cabernet Sauvignon plantings start contributing to the blend, Camensac seems to improve every year, almost irrespective of vintage conditions, and it's clearly a property to watch, producing perfumed, supple wines of considerable appeal."*
- WK, Wine Advocate
- "The 2016 Camensac is an equal blend of Cabernet Sauvignon and Merlot, picked from 27 September until 18 October at 42 hectoliters per hectare. There is a pastille-like purity on the nose: blackberry, briary and a light floral note coming through with time. The quality of the vintage shows through on the palate, which is very harmonious and demonstrates both excellent backbone and intensity. It builds in the mouth, maintaining plenty of freshness and with a mineral-driven finish. This is an excellent Château de Camensac, and fingers crossed it will represent great value in the market once released."*
- NM, Wine Independent
- "A prototypical Médoc wine with very good depth and beautiful harmony. I love the long, moderately dry and savory finish that pulls your hand instinctively back to the glass."*
- JS, JamesSuckling.com
- "This is a vintage where the freshness levels run high, and here a rich array of dark tight fruits is joined by high acidity with menthol and eucalyptus notes. It's good quality, but needs to settle into its stride, and fatten up a little further in bottle. There has been pyrazine in the past at Camensac, and they are doing a lot of work with the vines to reduce that - this 2016 has clearly shifted from green pepper to eucalyptus, which gives good Médoc typicity while retaining fruit character. A successful wine."*
- JA, Decanter.com

*“Medium-bodied, fresh, bright, crisp, correct, easy-going, vibrant, red currant, and cranberry-filled wine. Drink from 2022-2032.”*

*- JL, thewinecellarinsider.com*

*“Medium bodied, with a cassis and black cherry core of fruit, earth and tobacco, the wine is crisp, crunchy and fresh.”*

*- JL, thewinecellarinsider.com*

*“The 2016 de Camensac has an easygoing, rather one-dimensional yet pure bouquet of black cherries and light pencil box aromas. The palate is medium-bodied with strict but well-defined tannins. Quite an edgy Médoc, but one with pleasing persistence on the finish. This is worth seeking out. Tasted blind at the Southwold tasting.”*

*- AG, Vinous*

*“The 2016 de Camensac is bold and powerful, but also a bit rough around the edges. Super-ripe red cherry, tobacco, smoke, iron, and grilled herbs give the wine some nuance, but it remains tough and unyielding, at least today. It would be nice to see a little more polish. Even so, the 2016 is nicely done.”*

*- AG, Vinous*

*“Deep dark ruby garnet, violet reflections, delicate lightening of the edges, vegetal, restrained bouquet, delicately balsamic, a hint of dark berries. Light-bodied, dark cherries, some balsamic vinegar again, medium length, salty finish, somewhat rustic overall impression.”*

*- PM, Falstaff Magazine*

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