

## Château De Camensac 2019

CSPC# 742336

750mlx12

13.5% alc./vol.

<b>Grape Variety</b>	55% Cabernet Sauvignon, 45% 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. Chateau 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. 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>	Winter 2018 is classic thus perfect, quite cold and not too wet. February and March are very dry, followed by an April with very dense rains. A few frost nights during May, hurt some buds. A very regular rain floods June and the flower get out of it, almost. July sets records of heat. August and early September was more normalized. Alas, it is under a threatening and sometimes yielding sky that the harvest will take place. But once again, experience and cold-blood give birth to a very good wine, even exceptional.
<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>	Merlot: from September the 19th to 30th Cabernet Sauvignon: From October the 1st to 8th
<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>	<p>Deep garnet.  Nose: cherry, very floral: fresh roses. Light note of toasted bread.  Mouth: a certain velvety thickness produced by a nice volume of very fine tannins.  The cherry bursts in the mouth. Oak remained discreet at this stage. A long liquorice and fresh final touch.</p>
<b>Serve with</b>	<p>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:  Entrecote 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</p>
<b>Cellaring</b>	<p>Drink 2025-2045</p>
<b>Scores/Awards</b>	<p><b>90 points</b> - William Kelley, Wine Advocate - April 2022  <b>92-93 points</b> - James Suckling, JamesSuckling.com - June 2020  <b>91 points</b> - Jane Anson, Insidebordeaux.com - June 2020  <b>90 points</b> - Jeff Leve, thewinecellarinsider.com - March 2022  <b>92-94 points</b> - Neal Martin, Vinous - June 2020  <b>87 points</b> - Jean Marc Quarin (score only) - January 2020  <b>92-94 points</b> - Yves Beck (score only) - April 2020  <b>90 points</b> - Peter Moser, Falstaff Magazine (score only) - June 2020  <b>92-93 points</b> - Terres de Vins (score only) - September 2021  <b>17 points</b> - La Revue du Vin France (score only) - January 2022</p>
<b>Reviews</b>	<p><i>"The 2019 Camensac has turned out nicely, exhibiting aromas of blackcurrants, licorice, tobacco leaf and loamy soil, followed by a medium-bodied, fleshy, and nicely balanced palate with lively acids and powdery structuring tannins. This will provide classy drinking after a few years in bottle to round out."</i>  - WK, Wine Advocate</p> <p><i>"A firm, silky red with blackcurrant and berry aromas and flavors. It's medium-bodied with creamy tannins and a polished finish. Plush, but not overdone."</i>  - JS, JamesSuckling.com</p> <p><i>"A classified growth that can offer excellent value in the best vintages. This has full on blackberry and redcurrant fruits, there are fresh acidities running through it that make the tannins close down very tightly on the finish. This is highly promising, has anticity sapidity and savoury Médocain-style fruit character."</i>  - JA, Inside Bordeaux</p> <p><i>"Medium-bodied, soft, fresh and fruity, with a peppery accent to the sweet, ripe, currants and herbs, with a dab of chocolate in the endnote. You can enjoy this with ease on release and over the next decade or longer. Drink from 2022-2032."</i>  - JL, thewinecellarinsider.com</p> <p><i>"The 2019 de Camensac is more backward on the nose compared to its peers. Gradually unfurls with broody black fruit, mixed with Earl Grey, and freshly rolled tobacco scents, tertiary in nature. Conversely the palate is brighter, equipped with a solid backbone and vibrant black fruit. What I appreciate is the slightly brittle texture towards the classically-styled finish. Huge potential for this superb Haut-Médoc."</i>  - NM, Vinous</p>

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