

# Château De Camensac 2021

CSPC# 102693

750mlx12

13.5% alc./vol.

<b>Grape Variety</b>	66% Cabernet Sauvignon, 34% 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>	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. 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.
<b>Winemaker</b>	Jacques Boissenot. Michel Rolland consults.
<b>Vintage</b>	The winter of 2021 was characterised by heavy rainfall and very mild temperatures. Spring commenced with high temperatures during the month of March, which kick-started the vines' early growing cycle. In April, frost hit the vineyard and a wet flowering period followed, which was more beneficial to the Cabernet Sauvignon than to the Merlot grapes. Summer was within seasonal norms and then rain returned around harvest season, which was carried out at perfect maturity at Château de Camensac: from September 28th to October 6th for the Merlot grapes and from October 6th to 13th for the Cabernet Sauvignon variety.
<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 28th to October the 6th. Cabernet Sauvignon: From October the 6th to the 13th.
<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>	The wine has a shining, beautifully dark colour. The aromatic bouquet opens with a beautiful expression of fresh rose and blackberry jelly. With aeration, the nose becomes more complex with notes of gunflint, hearth, and flowers. Château de Camensac 2021 is the utter embodiment of a wine that boasts a silky structure, great finesse, and a beautifully full body. The finish is lasting, revealing black cherry notes.



<b>Serve with</b>	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.
<b>Production</b>	17,776 cases made.
<b>Cellaring</b>	Drink 2022-2030
<b>Scores/Awards</b>	<p><b>89 points</b> - James Molesworth, Wine Spectator - December 2023</p> <p><b>88 points</b> - William Kelley, Wine Advocate - February 2024</p> <p><b>88-90 points</b> - William Kelley, Wine Advocate - April 2022</p> <p><b>91-92 points</b> - James Suckling, JamesSuckling.com (score only) - May 2022</p> <p><b>15.5+ points</b> - James Lawther, JancisRobinson.com (score only) - May 2022</p> <p><b>89 points</b> - Jane Anson, janeanson.com (score only) - May 2022</p> <p><b>89 points</b> - Tim Atkin, MW - timatkin.com (score only) - April 2022</p> <p><b>90 points</b> - Peter Moser, Falstaff Magazine - May 2022</p> <p><b>91-92 points</b> - Vert de Vin - July 2022</p> <p><b>87-88 points</b> - Bettane &amp; Desseauve (score only) - May 2022</p>
<b>Reviews</b>	<p><i>"Ripe and solidly built, with warmed cassis and singed vanilla nicely melded against a backdrop of sandalwood and potpourri. Shows light chalky minerality that lingers on the finish. Cabernet Sauvignon and Merlot. Drink now through 2030. 17,776 cases made."</i> - JM, Wine Spectator</p> <p><i>"The 2021 Camensac opens in the glass with notes of dark berries and cherries mingled with scents of cigar wrapper and pen ink. It is medium-bodied, with a fleshy attack that segues into a somewhat firm, angular palate that displays a touch less plenitude that I perceived from barrel."</i> - WK, Wine Advocate</p> <p><i>"A fine effort, the 2021 Camensac offers up aromas of cassis, plums, loamy soil and cigar wrapper, followed by a medium-bodied, velvety palate with lively acids and impressively refined tannins. Between 2007 and 2017, more than a quarter of this 90-hectare estate was replanted, replacing Merlot with Cabernet Sauvignon at 10,000 vines per hectare on the best gravel soils, and as those results start to bear fruit, Camensac's upward trajectory trumps vintage variation."</i> - WK, Wine Advocate</p> <p><i>"Deep ruby garnet colour with purple reflections, broad ochre rim. Nuances of red cherries with delicate floral notes in the background, some cassis, some hibiscus. Juicy, elegant, notes of red berries, silky tannins, good freshness, mineral and good persistence, a finesse-rich food wine with fine sweetness on the finish, already approachable."</i> - PM, Falstaff Magazine</p> <p><i>"The nose is fruity and reveals a nice fleshiness of the fruit, some density, a certain purity of fruit and elegance. There are notes of fleshy blackcurrant, raspberry and more slightly of fresh flowers combined with touches of lilac, sweet blond tobacco, and a subtle hint of vanilla. The palate is fruity and shows juiciness, minerality, a certain fleshiness of fruit, and certain purity. On the palate this wine expresses juicy/fresh blackberry, raspberry and slightly fresh violet notes combined with hints of lily, tonka bean as well as fine nuances of fresh blond tobacco and a subtle hint of vanilla. Good length. The tannins are precise and mellow."</i> - Vert de Vin</p>

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