
La Closerie de Camensac 2015

CSPC# 737780

750mlx12

13.5% alc./vol.

Grape Variety

87% Merlot, 13% Cabernet Sauvignon

Appellation

Haut-Médoc

Website

<http://www.chateaucamensac.com/en/#4/-49.72/20.21>

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

Immediately after the harvest, the rain is falling heavily. It stops a little bit in December but start all over again in January. It increases in February with the swell, wind, storms, hail. March stays dark. In May, the beautiful weather comes. In June, the heat is installed, with some days and nights very hot. The flower evolves normally. July is quite cold and cloudy, august frankly wet. August the 31th, arrives the most beautiful and long Indian summer of the decade, interrupted by a few hailstorms or waterspouts. The heats become abnormal (30°C). Merlot suddenly accelerates. Cabernet Sauvignon takes its time and it is allowed. The harvest is very late but promising.

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.

Harvest

Merlot: from September the 21st to October the 9th 2015

Cabernet Sauvignon: From October the 5th to 9th 2015

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

On the nose, La Closerie de Camensac 2015 exudes a great indulgence of black cherry aromas, subtle hints of vanilla and fresh scents of orange. On the palate, the wine is full-bodied with mellow attack and a lovely volume. The finish has a beautiful length and a splendid sweetness and shows delicate vanilla and fruit notes.

Cellaring

Drink now-2022

