

La Closerie de Camensac 2016

CSPC# 737780

750mlx12

13.5% alc./vol.

Grape Variety

85% Merlot, 15% 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.

Winemaker

Eric Boissenot

Vintage

We did not have a winter. Too gentle and too wet. For six months, there was more rain at the time than the one-year average. An unexpected and sudden short shiny space of time allows a homogeneous flowering. The summer is hot and sometimes too hot until September. We are surprised to hope a couple of raindrop. It happens beginning of September. The plant ceases to protect itself from this exhausting heat for taking again the way to the maturation. The young vines are reanimated, the old ones stay hieratic in front of a such indecision. The harvest is tardy, and the beautiful weather makes them happen serenely. The cabernet-sauvignon adores that: the mark of the great Medocain vintages.

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 27stto October the 13th
Cabernet Sauvignon: From October the 13th to 18th

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

Dense and shiny red color. La Closerie de Camensac opens in a gourmet way with a background of ripe red fruits enhanced with minty notes. On the palate, the attack is frank on a fine and enveloping frame, on aromas of cherry and red rose. The finish of this Second wine is subtly spicy, vanilla and endowed with good persistence. A Haut-Médoc particularly faithful to the characteristics of the appellation.

Serve with

Lamb skewers, Beef with Chimichurri sauce, or lasagna.

Cellaring

Drink now-2025



Scores/Awards **88 points** - Peter Moser, Falstaff Magazine - March 2019

89 points - Bettane & Desseauve (score only) - July 2019

Reviews *"Dark ruby garnet, violet reflections, broader edge brightening. Restrained, delicately leafy, restrained nuances of red wild berries, subtle tobacco spiciness. Medium body, slim build, red berry nuances, subtle acidity, delicate vegetal aftertaste."*
- PM, Falstaff Magazine
