

Closerie de Camensac Haut Medoc 2014



Region

A second wine is the term for a premium wine made by an estate that is second only to their Grand Vin. These wines are produced from the same vineyards as the grand vin but at a more accessible price and can be a great introduction to their 'older sibling'. In the vineyard and winery, these wines generally receive the same treatment as the grand vin however, the overall blend and maturation are different.

Producer

The modern era for Chateau de Camensac began in 1964, when the estate was purchased by the Forner brothers, who also established Marqués de Cacères in Rioja. The brothers proceeded to turn things around at Camensac, with a program of extensive replanting of 85 hectares of vineyard, renovation of the winery and procurement of the services of consultant oenologist Professor Emile Peynaud. Just before the 2005 harvest, the Forner family sold de Camensac to Jean Merlaut of Gruaud Larose and his niece Celine Villars of Chasse-Spleen, heralding a new era of excellence. They immediately introduced a second wine and a tough selection process in the pursuit of the highest quality. The Camensac vineyards are on a gravelly elevation in the commune of Saint-Laurent-Médoc, and the excellent drainage afforded by the deep, stony soil is augmented by a system of field drains. The various plots, all within the Haut-Médoc appellation, are mostly Cabernet Sauvignon (60% of the vineyard area), the remainder being Merlot. The vineyard treatments are applied in a rational fashion, with some use of natural fertiliser, and control of yields using both pruning and a green harvest as required. The vineyard is about 35 years old although significant replanting will result in the introduction of superior clones.

Tasting Notes

The stunning and seductive second wine of Chateau Camensac reflects the great leap in progress of this Medoc estate since it was re-invigorated under the same ownership as Chateau Gruaud Larose. This velvety blend of Cabernet Sauvignon and Merlot from the wonderful ripe 2005 vintage has sweet briar-like aromas, restrained oak and supple mouthfilling red fruits. It offers attractive early drinking with lingering complex palate.

Food

Match with red meats, game dishes, casseroles and cheeses.

Technical Information

Country	France	Dry/Sweet Style	Not applicable	
Region	Bordeaux - Second Wines	Alcohol Content	13%	
Grape(s)	Cabernet Sauvignon (63%) Merlot (37%)	Closure Style	Cork	
Type	Red	Organic/Biodynamic	No	
Style	Robust	Allergens	Milk:	No
Oaked Style	Lightly oaked		Egg:	No
Body Style	Full bodied	Vegetarian/Vegan	Vegetarian:	Yes
Sustainable	No		Vegan:	Yes



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