



Wine: Château Camensac

Pomerol

Alcohol: 13 %

Vintage: 2011

Grape: 40 % Merlot, 60 % Cabernet Sauvignon

The Estate

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 first 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.

In 2005, Chateau Camensac was purchased by Jean Merlaut and his niece, Celine Villars Loubet. In 2014, Claire Thomas-Chenard joined the team as the director of the estate. Claire Thomas-Chenard is well-known for her work at Chateau Soutard and Chateau Larmande in St Emilion.

Vinification of Chateau Camensac takes place in temperature controlled, stainless steel vats. Malolactic fermentation is performed in a combination of vat and barrel. The wines of Chateau Camensac are aged for an average of 17 to 20 months in French, oak barrels that range from 35% to 70% new, French oak, depending on the character and the needs of vintage.

Tasting

Light in color, medium bodied, slightly tart red fruits and short, cranberry finish.

Food pairing

Best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Chateau Camensac is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms and pasta as well as cheese.

Serving temperature

16-17°C

(Indeholder sulfitter)

