



CHÂTEAU DE CAMENSAC

Haut-Médoc Grand Cru Classé

www.chateaucamensac.com

VARIETALS	50% Cabernet Sauvignon, 50% Merlot
VINTAGE	2018
REGION	Haut-Médoc, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	The dress is dark garnet, bright and limpid. The nose is neat, with vibrant notes of currants and raspberries, followed by floral aromas of fresh roses, and a fine woody touch, very lighted vanilla-flavoured.
NOSE	
PALATE	The mouth shows a very refined tannin in a supple envelope that perfects the middle of the mouth. The fruity and floral aromas are confirmed. The finish is long and evokes a sensation of tasty current jelly.
AGEING	Ageing in French oak barrels for 14 to 18 months (60% new barrels).
PAIRING	Château de Camensac goes particularly well with an Entrecôte Bordelaise, roast duck or rack of lamb, and warm dark chocolate lava cake.
PAIRING	94pts WINE ENTHUSIAST 92pts Decanter 92pts JAMIE SUCKLING.COM 4.0 VIVINO
ORDER CODE	FR0873

VINUM LECTOR