

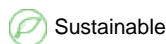


CHATEAU DE CAMARSAC

\$20.35

* Suggested retail price

Château de Camarsac Bordeaux Supérieur 2019



	Product code	10521301
	Licensee price	\$17.70
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Store Only
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Appellation	Bordeaux supérieur
	Varietal(s)	Merlot 65 %
	Varietal(s)	Cabernet Sauvignon 35 %
	Alcohol percentage	13.5%
	Colour	Red
	Closure type	Cork
	Aging vessel type	oak barrels
	Length of aging	6 to 9 months

ABOUT THIS WINERY

Located between Bordeaux and Saint Emilion in the heart of the Entre-Deux-Mers, Camarsac fortress, erected on a hill and surrounded by its vineyards, is one of the most amazing and enchanting sights of Bordeaux. Lucien Lurton, owner of Brane-Cantenac and other famous Chateau, bought Camarsac in 1973, reviving its vineyards in the Entre-Deux-Mers. His son Thierry Lurton has enthusiastically taken over the leadership of the property since 2007.

TASTING NOTES

The colour is of a nice dark red, the nose expresses red fruits, spices and toasted notes. On the palate, there are intense yet smooth tannins.

PRODUCT NOTES

To cook well, or rather in order to be able to prepare several recipes, it is best to have a range of ingredients. In search of flavours rather than oenological purity, Thierry Lurton has added to Camarsac's traditional terroir (clay-limestone or deep clay) and that of Loupes purchased by his father Lucien (clay-gravel and silica clay-sand boulders), by acquiring plots near the banks of the Dordogne.

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PRODUCTION NOTES
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This cuvee arises from a selection of old vines (around 25 years) that give structure, complexity and roundness to the wine. Vinified in a highly equipped cellar, in temperature-controlled concrete and stainless steel tanks, where the maceration takes from one to three weeks, depending on the structure of the vintage. The various plots are vinified separately. After blending, Château de Camarsac is aged in oak barrels for 6 to 9 months.



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