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# Chateau Camensac

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Chateau Camensac is among the least known of the 1855 classified growths. However with purchase of the Chateau by the Forner in 1965, it has experienced somewhat of a revival. When they purchased the Chateau it was very run down and while in 1968 the area under vines was only 13 ha. the Forner brothers have increased this to today's grand total of 65ha. The Forner brothers replanted the vineyards and renovated the Chai and the winemaking facilities. Along with the aid and supervision of Emile Peynaud (the famous French enologist), they have started to produce some very good wines.

Second label: La Closerie de Camensac.

Area under vines: 65ha.

Av. prod.: 25-30,000 cases.

Distr. of vines.: In a couple of blocks.

Soil: Deep gravel soil on various subsoils, chiefly clay.

Grape varieties: 60% Cabernet Sauvignon, 15% Cabernet Franc, 25% Merlot

Pruning: Guyot Double.

Rootstock: Riparia-3309-420A-101.4

Vines per ha.: 10,000

Av. age of vines: 30 years

Av. yield per ha.: 38hl.

Harvesting: hand harvested.

Added yeasts: No.

Length of maceration: 15-21 days.

Temp. of ferm.: 30C.

Control of fermentation: Heat exchange & circulation of cold water.

Type of vat: Some cement, but mainly stainless steel.

Vin de presse: 1st pressing incorporated, according to vintage.

Age of casks: 35-75% new each vintage (Allier).

Time in cask: 16-24 months.

Fining: Fresh egg whites.

Filtration: Before going in the cask, & before bottling.

Type of bottle: Bordelaise lourde

Bottled at the chateau: 100%

STORAGE: 5-14 Years.

SERVICE TEMPERATURE: 17 C

