

Camarsac

Chateau de Camarsac Bordeaux Red

France - Bordeaux

Merlot - Cabernet Sauvignon -
Malbec



The History

It is on the outskirts of Bordeaux, in the little village of Camarsac, that the wines of Château de CAMARSAC are made



The Vineyard

In the heart of the Entre-Deux-Mers region, Château de Camarsac's vineyard is excellently situated. The estate was consecutively occupied by the Black Prince, Duguesclin, Lord of Canteloup and the Marquis de Gères. In 1973, the estate was bought by Lucien Lurton who restructured the vineyard and the cellar. His son Thierry Lurton took over the property.



The Wine

Vinification is classic, in cement or stainless steel tanks, where maceration takes from two to three weeks, depending on the structure of the vintage. The aim being is to make wines that are both smooth and structure, ripe and fruity, with a light vanilla oak touch.

Average yield - Density: 55 hl/ha - 4500 vines / ha. Production: 210 000 bottles. Soil: Muddy on gravelly subsoil and clay and gravel on limestone



Tasting Notes

Grape varieties: Merlot 90%, Cabernet Sauvignon 5%, Malbec 5%. Deep velvety garnet-red color. Intense bouquet with a note of red berries. Full, round and well-balanced with a fine and light touch of wood and a elegant aftertaste



Food Pairing

Château de Camarsac can go pleasantly with plain and traditional dishes as well as with more exotic food

