



Château Cantegril

Millésime : 2020

History

Chateau Cantegril is a 22 hectare plot on the chalky plateau of the Haut Barsac. It is located where once a fortified castle of the same name stood back in the Middle Ages. It belonged to the duke of Epernon and then to the lords of Cantegril, one of whom married Miss de Myrat and built, the chateau Myrat on Cantegril as it stands today. In 1854 Chateau Cantegril was separated from Myrat as a ruling from the civil court on December 24th 1862 stipulated. Purchased by the Segur Montagne family, it changed hands several times until it became the property of Charles Rodberg, the Belgian Consul in Bordeaux, and then that of Emile Raymond. In 1924 it was bought by Denis Dubourdieu's maternal great grand parents, the L'Hermite-Mansencal family.

Although not listed in the official classification of 1855, Chateau Cantegril is mentioned among the second growths in the various editions of "Bordeaux and its Classified Wines by Order of Merit" written by Charles Cocks and Edouard Ferret (1874, 1881, 1886, 1893, 1898, 1908, 1922, 1929).

Chateau Cantegril has belonged to the same family since 1924 and has been managed in turn by Andre Mansencal until 1978, his son in law Pierre Dubourdieu until 2000, then by his son Denis Dubourdieu.

Since 2016 Fabrice and Jean Jacques Dubourdieu have carried on the family adventure. Fabrice Dubourdieu lives at Chateau Cantegril.

The wine

Comme ceux de Doisy Daëne, les vins liquoreux de Cantegril expriment la sève et la vivacité du terroir calcaire de Barsac.

The vineyard

The soil at Chateau Cantegril is the same as in the rest of the Barsac area, namely : 40 cms of

clay on top of the typical limestone plateau of this appellation.

Area : 10.5 hectares

Variety : 100 % semillon grown exclusively for the production of sweet wines at Chateau Cantégril

in the Barsac appellation

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Average age of the vines : 60 years

Production

Manually harvested, successively picked and sorted.

Fermentation takes place in barrels having separated each sorted pick of each individual plot.

Three months after the harvest a first blend is made. The ageing is done in barrels for an average of 12 months. Le vin

Blending

100% Sémillon

Comment(s)

www.quarin.com

Couleur jaune clair. Nez intense, fruité. Nuance de mirabelle. Touche de Botrytis. Délicat en entrée de bouche, soyeux au milieu, avec un corps à la fois dynamique et fondant, le vin s'achève sur une bonne longueur sèveuse et très fruitée. 100 % sémillon.

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Note : 16/20 90/100

Cantegril est situé sur la plateau calcaire de Haut-Barsac. La robe est paille avec des arômes intenses d'ananas avec une petite réduction. En bouche, le vin est ample, avec de belles notes de poire mûre et aussi un côté racinaire, le tout dans un bel équilibre.

Caractéristiques techniques. Cépages : 100 % sémillon.

Bernard BURTSCHY

Note : 92-93

Medium golden yellow, silver reflections. Fresh white tropical fruit, a touch of honey, ripe mango, delicate lime zest, subtle meadow herbs and grapefruit.

Juicy, elegant, ripe peach-pineapple fruit, pleasant acidity structure, lemony mineral finish, offers uncomplicated drinking pleasure.

Ulrich SAUTTER

Note : 90-92

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Greenish tinge to the straw colour. Just a little suggestion of botrytis/cabbage aroma with lots of sweetness on the palate. Lots of energy in this wine - not just sweet! Interesting wine. Very lively with a little bitter note of grapefruit peel on the end.

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Note : 16.5

Filled with dried mangos and tropical flavors, this sweet Barsac is mostly upfront rather than complex. Balanced with moderate depth and finish.

Jeannie Cho Lee

B my Bordeaux

<p class="p1">Golden. Peach, apricots and vanilla nose, spices, a bit subdued. Fresh acidity, pure, rounded and caressing, super smooth texture, very elegant and charming, long.

<p class="p1">Christer Byklum

B my Bordeaux

Note : 89-91

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