



Château Cantegril

Millésime : 2016

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

DENIS DUBOURDIEU DOMAINES

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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

91 % Sémillon - 9 % Sauvignon Blanc

Comment(s)

WINE SPECTATOR

This has a lively ginger note adding energy to the mix of singed almond, creamed peach and warm piecrust flavors. Solid.

WINE SPECTATOR

Note : 89-92

B my Bordeaux

Golden, apricots, peach, fruity nose, light vanilla, pineapples. Fresh acidity, fresh, fruity, apples, pineapples, elegant texture, refreshing, long.

B my Bordeaux

Note : 89-91

www.quarin.com

www.quarin.com

Note : 15.75-89

VINOUS MEDIA

The 2016 Cantegril offers good up-front appeal in its orange peel, tropical fruit and lightly honeyed flavors, but then loses some of its persistence on the mid-palate and finish. As it is, the 2016 is very good, but it could be better, perhaps meaningfully so.

VINOUS MEDIA

Note : 86-89

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GAULT & MILLAU

Nez dynamique, pêche, très belles notes d'ananas. Belle liqueur, beau rôti, du fruité. Un très beau sauternes.

GAULT & MILLAU

Note : 15/16.5

www.extraprima.com

www.extraprima.com

Note : 89-91

WWW.TIMATKIN.COM

The Dubourdieu family's property is on limestone soils in Barsac and tends to produce fresh, crisp, elegant styles such as this. Floral, elegant and pure, it has notes of orange peel and toast, citrus-edged acidity and very subtle oak.

WWW.TIMATKIN.COM

Note : 91

WINE DOCTOR

This frequently good-value wine has a characteristically beautiful purity, with a white peach, lychee and minty freshness, and a little vein of sandy, quartz minerality to it as well. There follows a very supple palate, with a creamed fruit concentration, and a delightfully fresh backbone of acid. The overall style is lively, acid-bright, with an incisive middle of crystallised fruit. It culminates in a long, pithy, botrytis-bitter finish. This is good.

WINE DOCTOR

Note : 91-93

Couleur pâle. Nez fruité, frais avec une touche d'écorce d'orange. Bouche tendre, fruitée, savoureuse, avec du goût et un caractère plutôt élané en milieu de bouche. Longueur normale. Degré d'alcool : 13°5- Sucre résiduel : 137 gr/L.

Note : 15.75 // 89

WWW.JANCISROBINSON.COM

A smoked-meat note on the nose - intriguing ! Medium to full bodied with real life and sprightliness. Super-clean and fresh. Very attractive even if not a long-distance runner.

DENIS DUBOURDIEU DOMAINES

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drink 2021-2030

WWW.JANCISROBINSON.COM

Note : 16.5

Note : 17

WINE SPECTATOR

This has a lively ginger note adding energy to the mix of singed almond, creamed peach and warm piecrust flavors. Solid.- J.M.

WINE SPECTATOR

Note : 89-92

www.yvesbeck.wine.fr

Jaune doré. Bouquet invitant, marqué par la fraîcheur et les épices. Notes de céleri, de safran et de tabac. Touche de champignons. Au palais, le vin est suave, crémeux et équilibré. Belle symbiose entre la douceur, la race et une saine amertume qui soutient l'expression aromatique jusqu'en finale. Un vin séduisant, convaincant que l'on pourra déjà approcher dans sa jeunesse.

www.yvesbeck.wine.fr

Note : 93/100

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