



Château Cantegril

Millésime : 2009

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

88 % Sémillon - 12 % Sauvignon

Comment(s)

www.quarin.com

Ma meilleure note donnée à ce cru en primeur.

Couleur jaune vert. Nez fin, fruité, fin et subtil. La bouche offre une douceur remarquable à l'attaque. Le développement aromatique et le toucher sont les plus subtils jamais vus. Riche, mais aérien, le vin s'achève sèveux, long, avec du goût et de la noblesse.

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Note : 16

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WINE ADVOCATE ISSUE

This has a lifted, voluminous nose that is lacking a little complexity. Very primal, developing scents of white flower with aeration. The palate is vibrant and really packs a punch on the entry. Overly citrus orange peel notes inflect the honeyed fruit, taut and precise towards the finish. If the aromatics develop in barrel, this will be excellent.

WINE ADVOCATE ISSUE

Note : 89-91+

LE FIGARO CLUB VIN

Robe paille, En bouche, belle matière, assez élégant dans un style un peu strict, joliment fait.

LE FIGARO CLUB VIN

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Note : 91-93

TASTED

Light, golden colour; pure and fresh nose of apricot, saffron, almond and honey. Well balanced palate with good level of freshness, purity and opulent fruit ; attractive balance and extract ; long aftertaste.

TASTED

Note : 92/100

TASTED

Elegant nose, intense and perfumed with floral notes, yellow fruit, pineapple and saffron, broad and unctuous palate, yet with good freshness, long and lingering finish, some complexity on the aftertaste - a fresher Barsac-style.

TASTED

Note : 91

TASTED

Dark yellow with golden hue. Discreet nose with restrained fruit - seems too be quite closed at the moment. On the palate medium weight and length with fine fruit in the finish.

TASTED

Note : 89

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Really very fine and echt indeed. Botrytis but not too sweet. You could enjoy this with so many foods! Long.

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Note : 17/20

TASTED

Golden, yellow colour. Clean nose with fresh fruit, alrriost exotic fruit, hint of lemon peel. On the palate clean and well balanced with good weight and length, opulent sweetness, balanced by fruit.

TASTED

Note : 92/100

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