



Château Cantegril

Millésime : 2007

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

Comment(s)

Belle robe dorée claire. Trés beau nez intense. Miel d'acacia, Corce de citron confite, confiture de pêche. Abricot. Trés belle saveur fruitée. Moelleux. Onctueux. Avec une belle fraîcheur. Pas trop liquoreux. Trés long. Délicieux.

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Couleur jaune doré. Beau nez fruité sentant les fruits confits. Suave en entrée en bouche, le vin offre un goût de fruits exotiques, un corps d'une bonne densité avec un peu plus de finesse que de coutume. Bonne longueur s'achevant sur le zeste d'agrumes.

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Note : 15//86 - BORDEAUX PRIMEURS

WINE SPECTATOR ONLINE

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Note : Score : 85-88 - 2007 WHITE BORDEAUX

THE WINE ADVOCATE

This still has a very leesy nose, but underneath there are scents of pineapple, cooking apple and a touch of honey. The palate is medium-bodied, well balanced, good acidity, nice focus though lacking the weight and complexity of Doisy-Daëne. Edgy, slightly spicy finish. Very fine. 90/100

THE WINE ADVOCATE

Note : 90/100

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Le nez est éclatant, très fruité, dans un style qui rappelle celui du vin précédent (Doisy-Daëne Sauternes 2007). Il est difficile de ne pas les comparer du reste : il partage avec le précédent la même force ramassée et ce superbe équilibre à la fois puissant et aérien, même s'il est moins complet et moins long.

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GUIDE HACHETTE DES VINS 2011

Le Château Cantegril 2007 est cité. Ses arômes de miel et de fruits confits témoignent de raisins bien rôtis au soleil.

GUIDE HACHETTE DES VINS 2011

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Note : Médaille d'Argent 2010

INTERNATIONAL WINE CHALLENGE

International Wine Challenge 2010

INTERNATIONAL WINE CHALLENGE

Note : Bronze

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