



Château Cantegril

Millésime : 2003

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)

CARNETS DE DÃ%GUSTATIONS RVF

Très bon équilibre général, saveur franche, pure, belle persistance, idéal pour la restauration.

CARNETS DE DÃ%GUSTATIONS RVF

Note : 7.5/10

CARNETS DE DÃ%GUSTATIONS

Depuis le millésime 2002, ce vin est un peu plus consistant que précédemment. Cependant, Je le rangerais encore dans la rubrique des vins légers. Mais il a des qualités. Son fruité est très pur, tant au nez qu'en bouche. Sa tanacité douce s'achève bien agrémentée par des notes florales. Il faut le boire l'été, sur la terrasse au cours d'un déjeuner. Prix aimable.

CARNETS DE DÃ%GUSTATIONS

Note : 14/20

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Rich, luscious and fruity with 'lift' and delicacy to give it extra charm. Now - 2010.

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