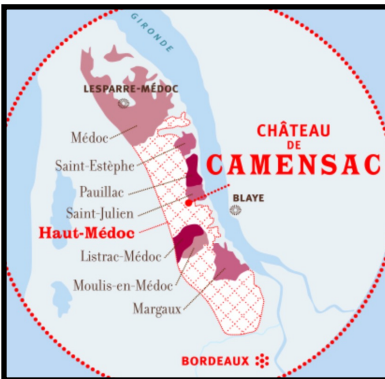
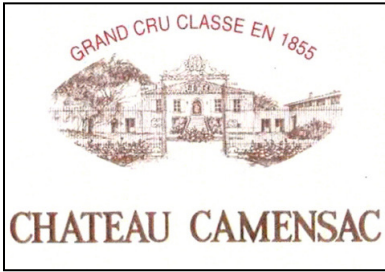


# CHÂTEAU CAMENSAC

## HAUT-MÉDOC



Château Camensac (whose original structure is still used today) was constructed in the 18th century. The Forner family, who purchased the Château in 1965, first became active in wine making in Spain, where they own the popular, Marques de Caceres winery. Their experience proved helpful in renovating and replanting the vineyards. They also modified the estates name slightly in 1988 when they changed it from Château de Camensac to just Château Camensac. In 2005, Château Camensac was purchased by Jean Merlaut and his niece, Celine Villars Loubet. In 2014, Claire Thomas-Chenard joined the team as the director of the estate.

Château Camensac is situated slightly east of the St. Julien appellation. The 65 hectare Left Bank vineyard in the Haut Médoc appellation is planted to 60% Cabernet Sauvignon and 40% Merlot. The terroir of Château Camensac is mostly gravel based soils. The vineyard is planted to a vine density of 10,000 vines per hectare, and are on average, 35 years of age.

The vinification of Château Camensac takes place in temperature controlled, stainless steel vats. Malolactic fermentation is performed in a combination of vat and barrel. The wines of Château Camensac are aged for an average of 17 to 20 months in French, oak barrels that range from 35% to 70% new, French oak, depending on the character and the needs of vintage. The estate also produces a second wine, La Closerie de Camensac. The average annual production of Château Camensac is close to 20,000 cases per vintage.



*"The more you know about wine, the more you'll want to know about us."*

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