## 2011

## Harvest date

Merlot: from 12<sup>th</sup> to 26<sup>th</sup> of september 2011 Cabernet Sauvignon: from 19<sup>th</sup> to 24<sup>th</sup> of september 2011

## Blend and comments of tasting

55% Cabernet Sauvignon 45% Merlot

\*{ Its claret colour is very dense. Its nose is neat and straight. Before stirring, a note of fresh rose can be noticed. After stirring, morello cherry and black pepper are blending. A straightforward attack. A delicate mouth that spreads half way through. Its tannic body is pregnant albeit ripe, without smoothing over its sweetness and the suppleness of its volume. Its final is quite persistent and gorgeous.

Wait for 2021 to savour, potential aging until 2031.

## Weather

«*Winter and early spring* are rainy. May and June are scorching hot and very dry. The plant becomes sturdier and the flower evolves nicely in this dry weather. July has not been as opportunely cold for thirty years. August is beautiful at times and dark at other times. The great humidity and heat give cause for concern of a rot threat. Some wind along with sunny weather mark the start of harvests and the tension wanes. Maturing and rot progress at the same time, and the harvest is cleaned up of a few contaminated wine grapes so that the tannins will develop fully to reach higher quality.

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