



CHÂTEAU DE CAMARSAC CUVÉE DU PRINCE NOIR

BORDEAUX SUPÉRIEUR

History

Located between Bordeaux and Saint Emilion, in the heart of the Entre-Deux-Mers, Camarsac fortress, erected on a hill and surrounded by its vineyards, is one of the most amazing sights and the most enchanting of Bordeaux. Built in the fourteenth century, it owes its nickname Black Prince Castle to the famous Prince of Wales. Captured and occupied during the Hundred Years War by a garrison of Du Guesclin that ravaged the region, it was besieged and dismantled by Bordeaux in 1377. The obstinacy of its owners, the family Canteloup, allowed the estate to rise from its ruins; their descendants, the family of Ceres, occupied the property for six centuries, and gradually transformed the austere fortress into a majestic sight. Lucien Lurton, owner of Brane-Cantenac and other famous Chateau, bought Camarsac in 1973, reviving its vineyards in the Entre-Deux-Mers. Since 2007, his son, Thierry Lurton has enthusiastically taken up the reins of the property.

Terroir

To cook well, or rather in order to be able to prepare several recipes, it is best to have a range of ingredients. In search of flavours rather than oenological purity, Thierry Lurton has added to Camarsac's traditional terroir (clay-limestone or deep clay) and that of Loupes purchased by his father Lucien (clay-gravel and silica clay-sand boulbènes), by acquiring plots near the banks of the Dordogne. High up on the slopes of Cabara and Saint Aubin de Branne, he has selected some magnificent limestone terroirs, covered with a layer of clay. In Saint Terre, 200 m from the Saint Emilion appellation, he sought lighter soil structures (sandy clay) for lighter wines.

Map



Address

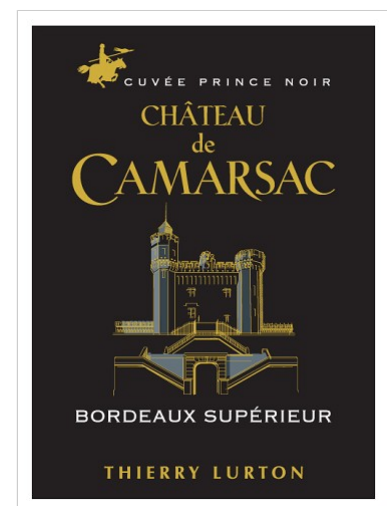
Château de Camarsac
30, route de Bergerac



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The name of this celebrated cuvee, the Prince Noir, is closely linked to the history of Château de Camarsac. Generous, supple and fruity with an elegant finish, this wine is very seductive. A subtle balance between traditional style and modernity.

Owner	Thierry LURTON
Area	84 ha
Age of vines (avg.)	20 years
Density	4500 vines/ha
Blending	Merlot : 85% Cabernet-sauvignon : 10% Cabernet franc : 5%
Average yield	50hl/ha
Terroir	Clay, Limestone, Gravel, Silt
Culture	Traditional
Maturity	5 years
Serving temperature	17 °C



Wine making

The primary objective in making the Cuvée Prince Noir is to offer a fruity wine with light tannins that is very accessible. To achieve this, we carry out a relatively short maceration period which typically does not continue after fermentation. Fermentation occurs in tanks. To refine the tannins, the decision was made not to mature the wine barrels because the use of overly new barrels results in tannins from the wood dominating the wine.

Tasting note

The color is dark and intense. The nose is fresh, with aromas of red and black fruits. The mouth is round and structured. The finish is persistent and slightly spicy.

Food pairings

This is an easy-going wine that has been made to be a flexible accompaniment to any type of meal. It really is a wine for a banquet, for a barbecue, for a drink with friends, or a cocktail reception with a range of dishes.

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