

# Château Cantegril



## Château Cantegril Sauternes

Vintage 2011

### Appellation

Barsac A.O.C - Sauternes A.O.C

### Producer

Pierre & Denis DUBOURDIEU EARL - 33720 BARSAC

## Situation & History

Château Cantegril's is a single block enclosed vineyard, situated on the Barsac limestone plateau. It was purchased in 1924 by Jean Lhermite and run by his daughter, Jeanne and his son in Law, André Mensencal until 1978. Pierre Dubourdieu, succeed to his father in law and managed the growth until 2000. His son Denis has been running it since.

## How was it born ?

### Soils

The soil of Cantegril composed of clayey sand layers on limestone bedrock very typical of the Barsac plateau. The rock, slightly deeper than the one of Doisy-Daëne, limits the development of the root system to about 80cm. The mildly cracked calcareous layer limits the rooting depth of the vine to about 20 inches. During the summer, the water which accumulated within the slightly porous rock throughout the winter is progressively released to the vine, thus preventing excessive water stress. This soil is particularly well-suited to the making of elegant and distinguished white wines.

### Grape planting

18.30 ha 65 % Sémillon - 35 % Sauvignon

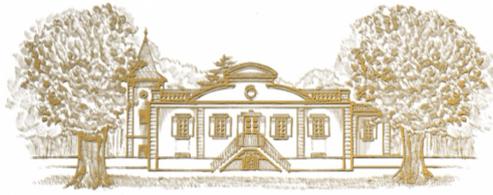
### Blending

75% Sémillon - 25% Sauvignon Blanc

### Wine making and ageing

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# *Château Cantegril*

## ❧ **Château Cantegril Sauternes** ❧

*Vintage 2011*

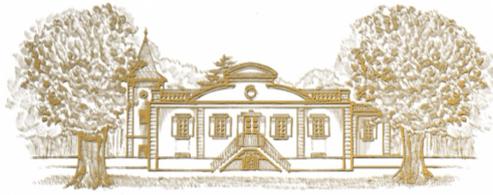
Château Cantegril sweet wine is harvested vinified and aged with the same care than the one of Château Doisy-Daëne. The harvest is performed by experienced grape pickers in three to six successive selective pickings in order to collect at the ideal ripening stage, the grapes concentrated by the "noble rot". During three quarters of a century, oenological progress and sensible traditions have combined to create the characteristics of Cantegril's grapes. With this know-how an astonishingly simplified process has been elaborated. Extracted through slow pressings, the rich and pure must ferments in oak barrels renewed every by fourth every years. Ageing then starts with 9 month in oak barrels, in the coolness of the cellars and is regulated by the weekly topping of the barrels and regular rackings. This is followed by 9 month in stainless steel tank before bottling.

### **Tasting**

Cantegril wines, although less rich than the ones of Doisy-Daëne, possess nevertheless all the characteristics of a great Barsac; Pierre and Denis Dubourdieu's very pure wine-making style is strongly present. Very pleasant when young, they display a great aging potential.

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### Tasting comments

« Assez riche, voluptueux et généreux en finale, c'est un sauternes assez puissant. Spécial millésime 2011- Grandes réussites ? N° 08279 »

LA REVUE DU VIN DE FRANCE  
Juin 2012

« Couleur vert-pâle. Nez fruité, frais comme un vin sec. Entrée en bouche délicate. Développement juteux, très aromatique, puis complexe après le milieu de bouche. Finale séveuse et distinguée, avec une pointe de sauvignon supérieure à d'habitude. Assemblage : 80 % sémillon, 20 % sauvignon. »

15.75//88 - Jean-Marc QUARIN - WWW.QUARIN.COM

« The 2011 Chateau Cantegril has a lightly honeyed nose with fine minerality that is perhaps more Sauternes in style than Barsac. The palate has a viscous entry, crisp acidity, impressive harmony and a very pure, botrytized finish that is long and satisfying. This is an excellent non-classified Barsac. Drink 2014-2020. »

89-91 - Neal MARTIN - WWW.EROBERTPARKER.COM

« Made by Denis Dubourdieu and true to form, it is very floral with lively aromatics of honeysuckle and ripe apricots. Lifted flavours from firm acidity. Good length, balance and freshness. »

16 \*\*\* - WWW.DECANTER.COM

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