



TASTING NOTES

Round, structured, and developed in the palate. The nose is well established with red fruits, dried and fresh, with toasted aromas of vanilla and nuts.

Chateau Camarsac

Cuvee Prestige, Bordeaux Superieur

COUNTRY	ABV
France	13%
REGION	VARIETALS
Bordeaux	65% Cabernet Sauvignon
APPELLATION	35% Merlot
Bordeaux Superieur	

WINERY

Between Bordeaux and Saint-Emilion, between two seas, on the Camarsac promontory, the 14th-century chateau of the black prince anchors the domain in history, even as the winery integrates modern technologies and winemaking practices. Only with the combination of know-how, technique, tradition, hard work, and passion could Thierry Lurton and his team successfully remain anchored in their terroir and history while simultaneously innovating towards a sustainable future.

The vineyard extends over the communes of Camarsac, Loupes, Saint Aubin de Branne, Cabara, and Sainte-Terre. Château Camarsac prioritizes authenticity and precision in each of their cuvees. They even feel their mission is grander than themselves: to inspire in others the desire to work faithfully in tandem with the land to bring out the quintessence of what nature has to offer.

CULTIVATION

The Cuvée Prestige is a wine in the Bordeaux tradition, made for laying down. To achieve this, the grapes are picked relatively late, when the skins begin to become more refined and the seeds change color. It is the skin and seeds that contain the tannins. The effort is made to weave these tannins and to create, through their diversity, a varied, complex structure, sufficiently tight that the tannins' harshness produces an impression of silkiness.