Clos Cantenac
Saint-Emilion
GRAND CRU

PRIVATE CELLAR

Clos Cantenac, Grand Cru St Emilion 2020

The Clos Cantenac wines just keep on getting better, with dynamic father and daughter team Martin and Charlotte Krajewski taking the wines to yet another level in 2020.

As you would expect from a St Emilion property, their 6 hectares are planted predominantly to Merlot, the vines now averaging 35 years of age. Vineyard work is carried out parcel by parcel on the gentle south west facing slopes, the team responding to the vines' needs rather than adhering to a strict timetable, and the grapes are hand harvested in several passes to ensure that only the best fruit arrives at the winery.

Even at this scale, the soils at Clos Cantenac are varied, ranging from clay and limestone to deep gravels over clay and with one parcel – Le Menhir – on shallow soils over very deep gravel, so the very wet winter and early spring of 2020 offered a welcome replenishment of the soils' water reserves. Less welcome were the hail, frost and snow and the threat of mildew which lasted right through to the end of June, but flowering began on 20th May (some two weeks ahead of the norm) and fruit set was even, before a relatively trouble-free summer. June was warm and sunny and August very hot and dry; here's where the water resources came in to play as it was the driest summer since 1959 with 30% more sunshine in July but only 3mm of rain compared to an average of 50mm.

The Merlot harvest began on 14th September in the La Devine parcel and the last grapes (the Cabernets Sauvignon and Franc) were brought in on the afternoon of Wednesday 30th September. The beautifully healthy fruit was sorted first as whole bunches and then berry by berry after de-stemming, with some of the fruit passed into stainless steel tanks for a cold soak prior to fermentation and the remainder gravity fed directly from the sorting table into 300 litre French oak barrels. By barrel fermenting whole rather than crushed berries the fruit retains superb freshness, making the wines approachable in youth but with the structure to age beautifully too. The wines were aged for 12 months in 40% new and 60% 2nd and 3rd year French oak.

Martin often jokes that he is the 'odd job man' to Charlotte's Technical Director and Chief Winemaker, but his incredible energy, drive and continuing investment in this property that he loves so much are key to its success. Having followed these wines since the very first vintage, it is a joy for us to see Team Krajewski working so closely together and receiving the international recognition they deserve. We wholeheartedly recommend the 2020 vintage to you today.

Tasting notes are by our Director of Buying, Nicola Arcedeckne-Butler MW.

To place an order and for advice and guidance, please call us on 01353 721 999

Clos & Petit Cantenac 2020

£ per case
in bond, London

Petit Cantenac **Grand Cru St Emilion**	2020	12 bottles	£190
		6 magnums	£200
		1 double magnum	£75
		1 imperial	£145

85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon; 14% abv

Deep, not opaque to the rim with a lovely alluring nose of soft spicy red and black berry fruit, violets, rich and savoury with a light grilled note too. On the palate, big soft black fruits, particularly blackcurrants, sweet and intense, with alluring grilled notes behind, seriously tasty and very nicely done. Drink 2025 - 2032

Clos Cantenac **Grand Cru St Emilion**	2020	12 bottles	£325
		6 magnums	£335
		1 double magnum	£120
		1 imperial	£240

100% Merlot; 14.5% abv

Deep red black with a nose of rich, dark, toasty black fruits, pure and mineral, blueberry and blackcurrant, really intense, leading to an equally substantial palate of big black fruits, again toasty and grilled, rich and alluring, with very supple substantial ripe tannins behind going to a smooth, toasty, black fruited finish. Very enticing. Drink 2026 - 2035

We also highly recommend the two superb rosé wines from Clos Cantenac:

L'Exuberance du Clos Cantenac 2020
&
Elégance du Clos Cantenac 2019

Both in stock at www.privatecellar.co.uk

We tasted these wines in March 2021 from samples sent to us by Martin and Lolly Krajewski

These wines will be shipped in the spring of 2023 | E&OE | Private Cellar's Terms & Conditions for *en primeur* purchases apply

To order, please call us on 01353 721 999

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