Clos Cantenac 2017

"This wine has a remarkable handmade feel about it and there is more vibrancy and depth here than found in many of the GCC. 18+"

Matthew Jukes

Clos Cantenac & Petit Cantenac
Grand Cru St Emilion 2017

Even a perennial optimist like Martin Krajewski is allowed his moment of feeling that life isn't fair; in April last year the dreaded frost struck and as we reported at the time, Martin accurately estimated that he had lost around 50% of his crop from the postage stamp that is Clos Cantenac. A pretty shocking start to the vineyard year.

The 2017 growing season had started early after a cold, dry winter; the warm early spring was very welcome with the vines budding a fortnight ahead of schedule, growing furiously in the early part of April but at the end of the month, three consecutive nights of very low temperatures caused significant damage across the whole region. The frost was not uniform and some lost virtually nothing whilst others lost close to 100% of their crop. Happily, following the cold snap, rapid, even flowering continued the early trend, followed by an extremely hot and dry June. At the end of June some timely rain fell, and July and August continued to be warm, not hot, and still mostly dry, indeed many vines began to feel the effect of the water shortage. Rain again in mid-September refreshed them, unblocking those which had suffered from water deficit, and the vines, still a good fortnight ahead of schedule, topped up their sugars and tannins in anticipation of a relatively early harvest. Harvesting took place on 9th September (the first Petit Cantenac parcel) and from 19th – 21st September for both wines.

We tasted these deliciously elegant and fresh wines with Martin and his talented daughter Charlotte, who has been making the wines at Clos Cantenac since 2014, and we are not the only ones to rate both wines extremely highly – take a look at the press comments at the end of this offer for additional tasting notes.

Nicola Arcedeckne-Butler MW, May 2018

Prices are per case, in bond - case sizes as marked

Petit Cantenac, Grand Cru St Emilion 2017	12 bottles:	£180	6 magnums:	£185
95% Merlot, 3% Cabernet Franc, 2% Cabernet Sauvignon	1 double magnum:	£75	1 imperial:	£145
40% new oak with a light toast				

Vibrant purple black, with a nose of floral black fruit and ripe red berries, spice and *crème pâtissière*, leading to sweet berry fruits on the palate, fresh and elegant, with supple, soft, ripe tannins, and a spiced cinnamon finish. Really attractive wine. Drink 2021 - 2026

Clos Cantenac, Grand Cru St Emilion 2017	12 bottles:	£295	6 magnums:	£300
100% Merlot from six parcels in close proximity	1 double magnum:	£110	1 imperial:	£230
50% new oak, 50% second year barrels				

Deep red black, not opaque, with a nose of juicy red and black berries, inviting and fresh, leading to a palate of substantial black and red fruits, tighter than previous vintages at the same stage, spiced with substantial ripe tannins behind, with sweet and savoury notes on the finish. Deliciously refreshing. Drink 2023 - 2029

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Order Form
Clos Cantenac & Petit Cantenac 2017

Wine	Bottles per case	£ per case under bond	No. of cases required	£ Total
Petit Cantenac, Saint Emilion Grand Cru 2017 BOTTLES	12	£180		
Petit Cantenac, Saint Emilion Grand Cru 2017 MAGNUMS	6	£185		
Petit Cantenac, Saint Emilion Grand Cru 2017 DBL MAGNUM	1	£75		
Petit Cantenac, Saint Emilion Grand Cru 2017 IMPERIAL	1	£145		
Clos Cantenac, Saint Emilion Grand Cru 2017 BOTTLES	12	£295		
Clos Cantenac, Saint Emilion Grand Cru 2017 MAGNUMS	6	£300		
Clos Cantenac, Saint Emilion Grand Cru 2017 DBL MAGNUM	1	£110		
Clos Cantenac, Saint Emilion Grand Cru 2017 IMPERIAL	1	£230		
Total:				

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Please charge my credit card number (Visa / MasterCard): _____

Start Date:_____ Expiry Date:_____ Security No:_____ Signature:_____

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Name:_____ Daytime Telephone No:_____

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Payment is due with order and these wines will be shipped in Spring 2020
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** Delete as appropriate. Please note that Duty, VAT & onward UK delivery are payable when your wines are released from bond.*

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Press reviews for Clos & Petit Cantenac Saint-Emilion Grand Cru 2017

Lisa Perrotti-Brown MW - Robert Parker's The Wine Advocate - www.robertparker.com

CC: Deep garnet-purple colored, the 2017 Clos Cantenac opens with lovely notes of crushed red currant, black cherries and black raspberries with touches of cinnamon stick, roses and black pepper. The medium-bodied palate delivers a great intensity of red and black fruits with loads of spicy accents, framed by firm, grainy tannins and bags of freshness, finishing long and perfumed. 90-92/100

Jane Anson - Decanter Magazine - www.decanter.com

CC: Bright, rich ruby in colour, with poised, fresh red fruits that uncurl after a momentary pause. There's a slight sense of retraction on the finish, and it's not as rich as the 2016, but it's an attractive wine. 90/100

PC: Soft red fruits are joined by the caramel softness of the oak barrels, maybe a little more obvious than it would be in an easier year. It has an extremely pretty attack of red berry fruits and a gentle floral character, but falls a little short on the finish. Good for early drinking. 87/100

Neal Martin - Vinous - www.vinous.com

CC: It offers tightly wound blackberry and raspberry coulis aromas, a touch of decayed leaves and smoky scents coming through with aeration. The palate is medium-bodied with grippy tannin, lightly spiced black fruit that is actually quite Pomerol-like in style with a touch of fennel and sage towards the finish. It just needs a little more flesh and energy to come through on the finish. 90/100

PC: The 2017 Petit Cantenac has a light tertiary bouquet with blackberry and crushed strawberry scents, a touch of leafiness in the background. The palate is medium-bodied with fine tannin, pretty black fruit laced with tobacco and white pepper with a soft landing on the finish that suggests it should be approachable after a year in bottle. 87/100

Matthew Jukes - www.matthewjukes.com

CC: Very smart, perfumed and dense with dark cherry and mulberry notes this is an exotic wine, with a dramatic snap of fruit and a really amazing transcendental fresh character which I adore. Superbly stylish, but equally tense and youthful, there is a core of supremely bright fruit here which is insanely attractive. This wine has a remarkable handmade feel about it and there is more vibrancy and depth here than found in many of the GCC. 18+/20

PC: 50% was severely frosted. In the end there was very little fruit on the vines. They harvested tiny berries and these gave very little juice and so the wines were concentrated. The nose is sensational with dark chocolate and cherry fruit and the palate is lush and spicy with mulberry and clove notes. There is a brightness of exotic fruit and a depth of flavour which is balanced by fresh tannins and a strikingly clean palate. 17+/20

Steven Spurrier

CC: Deep black red yet velvety and fresh looking, very good expression of black, briary Merlot fruit on the nose continuing with elegant vigour onto the palate, finishing with firm, ripe tannins. This is a very good St Emilion. 91/100

PC: Deep carmine red, nicely expressed fresh Merlot fruit on nose and palate, combining exuberance and restraint due to healthy grapes handled with care in the cellar, a 'modern' St Emilion in the best sense of the word. 89/100