

## Clos Cantenac 2009

One of the most exhilarating aspects of a wine merchant's business is the launch of a new and exciting wine onto the market, introducing our customers to talented growers with magical patches of *terroir*. Grand Cru St Emilion **Clos Cantenac** burst onto the UK scene at the end of last year, having been rescued from wrack and ruin in the 2007 vintage by Martin Krajewski and Marcus Le Grice, the once dilapidated vineyards and cellars repaying in spades the attention which has been lavished upon them.

Intensive vineyard work ranging from grassing between the rows of vines (to increase competition below ground), green harvesting, leaf pulling and treating each parcel of vines individually rather than as a whole has meant a smaller, riper, finer harvest, whilst the cellars have been entirely rebuilt to a modern specification, allowing the fruit to express itself with a minimum of man's intervention. Truly wine from the vineyard.

The 2009 harvest started with the older Merlot vines on 24th September under perfect conditions, finishing on 30th September with the Cabernets. Despite having two triage tables available, the only real sorting work required was to remove the odd leaf which had found its way into the baskets of grapes. Both wines have seen less oak influence than in the 2007 vintage in order to better express the purity of the fruit.

Happily, it is not only the proud new owners of Clos Cantenac, or us, their UK agents, saying that these are fabulous wines, but respected commentators too – including Neal Martin of eRobertParker, Jancis Robinson, Steven Spurrier, Olly Smith and Matthew Jukes – have given the wines high ranking scores.

Nicola Arcedeckne-Butler MW  
28th May 2010



Prices are £ per case, in bond London  
Case sizes as marked



**Clos Cantenac, Saint Emilion Grand Cru** 12 Bottles £280 6 Magnums £292  
*100% Merlot, matured in 65% new French oak barriques* 1 Double Magnum £98 1 Imperial £200

Dense purple black right to the rim, with a hugely appealing nose of toasty black cherry fruit, sappy red berries and grilled new oak notes. Sweet and succulent on the palate, again redolent of black cherries, deceptively soft with refined tannins and juicy acidity providing the structure going to a gorgeous finish. A great success. From 2015

*"On the palate the 09 Cantenac has impressive intensity and character with a sexy subtle espresso and kirsch-like kick. The structure is good for medium-term ageing but the headline act of this red is its uplifting freshness and very long length with fruity depth and subtle chocolatey smooch."* Olly Smith.



**Petit Cantenac, Saint Emilion Grand Cru** 12 Bottles £148 6 Magnums £160  
*70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc, matured in 40% new French oak barriques* 1 Double Magnum £60 1 Imperial £120

Deep red right to the rim, vibrant but not opaque, with a lush, primary red fruit nose, jammy and fresh. Bright red fruits, crunchy on the palate, with really supple, medium weight tannins behind, going to a lovely long, fruited finish. Very elegantly handled. From 2014

*"Very dark crimson. Zesty, lively nose. Good fresh frank fruit spreads right across the palate. No excess sweetness. Savoury right-bank claret with real pzazz."* Jancis Robinson

# PRIVATE CELLAR



## Order Form Clos Cantenac 2009

Wine	Bottles per case	£ per case under bond	No. of cases required	£ Total
Clos Cantenac, Saint Emilion Grand Cru 2009 BOTTLES	12	£280		
Clos Cantenac, Saint Emilion Grand Cru 2009 MAGNUMS	6	£292		
Clos Cantenac, Saint Emilion Grand Cru 2009 DBL MAGNUM	1	£98		
Clos Cantenac, Saint Emilion Grand Cru 2009 IMPERIAL	1	£200		
Petit Cantenac, Saint Emilion Grand Cru 2009 BOTTLES	12	£148		
Petit Cantenac, Saint Emilion Grand Cru 2009 MAGNUMS	6	£160		
Petit Cantenac, Saint Emilion Grand Cru 2009 DBL MAGNUM	1	£60		
Petit Cantenac, Saint Emilion Grand Cru 2009 IMPERIAL	1	£120		
Total:				

### Payment Details

I enclose a cheque for the amount of £\_\_\_\_\_ made payable to Private Cellar Ltd.

Please charge my credit card number: \_\_\_\_\_  
(Visa, MasterCard, Switch, Maestro)

Start Date: \_\_\_\_\_ Expiry Date: \_\_\_\_\_ Security No: \_\_\_\_\_

IssueNo: \_\_\_\_\_ Signature: \_\_\_\_\_

### Delivery and Account Address Details

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_ Post Code: \_\_\_\_\_

Daytime Telephone Number: \_\_\_\_\_

Payment is due with order and these wines will be shipped in approximately 18 months time in accordance with our terms & conditions for en primeur purchases.

Please indicate what you would like us to do with your wines when they arrive:

Please store my wines under bond with Private Cellar Reserves Ltd

Please deliver my wines to my account address\*

\* Please note that Duty, VAT & onward UK delivery are payable when your wines are released from bond.



For our full terms and conditions, please visit [www.privatecellar.co.uk](http://www.privatecellar.co.uk)

Private Cellar Ltd, 51 High Street, Wicken, Cambridgeshire CB7 5XR  
T: 01353 721 999 | F: 01353 724 074 | E: [orders@privatecellar.co.uk](mailto:orders@privatecellar.co.uk)

[www.privatecellar.co.uk](http://www.privatecellar.co.uk)

