

PRIVATE CELLAR



Clos Cantenac 2010

If you were going to rebuild the reputation of a run-down vineyard in St Emilion, 2007 would not have been the year in which one would have chosen to start. Thankfully, Martin Krajewski and Marcus Le Grice weren't to know in advance how challenging their first vintage was to turn out to be and we are thrilled for them that they have been rewarded for their efforts, subsequently, with three stunning vintages in a row, culminating in the superb 2010.

Our visit in March 2011



As elsewhere in Bordeaux, the dominant feature of 2010 is the drought which influenced all parts of the vine's cycle, bringing early flowering, véraison and harvesting. Initial excessive heat in the early season was a worry because of the potential of the vines to shut down to conserve energy, however a sunny yet relatively cool August ensured that the vines carried on photosynthesizing right through until the end, when they got the occasional refreshing shower (and no more) in order to help them finish ripening their fruit.

Harvest at Clos Cantenac started on 16th September and continued, at leisure, until 1st October, finishing a day later than 2009, with the harvest dates entirely dictated by the fruit's readiness rather than the usual gathering storm clouds. In terms of winemaking, with a new triage table and a pump-free system, relying simply on gravity, the fruit is fresher, more primary than ever and this may be partly responsible for the incredible purity of flavour to be found in these wines. Both Clos and Petit Cantenac spend 18 months in oak, 65% new for Clos Cantenac and 50% new for Petit Cantenac, and the result is stunningly smooth, structured, glossy wines. But don't just take our word for it, see some of the other comments from more impartial observers below.



Advanced Vines in March 2011

Nicola Arcedeckne Butler MW, June 2011

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



Clos Cantenac, Grand Cru St Emilion 100% Merlot

12 bottles: £295 6 Magnums: £307
1 Double Magnum: £108 1 Imperial: £220

Deep black to the rim with a perfumed, earthy nose of grilled black fruits, tight but with distant spice. On the palate fresh red and black fruits underscored by juicy grilled notes with lovely fresh tones, elegant and stylish with intense, ripe tannins and a gentle touch of dark chocolate on the finish. From 2016

Sensual, classy and tightly woven wine... I love the texture of this wine already – svelte fruit with tight youthful tannins and surprisingly lip-smacking freshness... Overall good value, good quality and another characterful showing from Clos Cantenac. Oly Smith, April 2011

A more assertive style than the 2009 and I think better. Deep colour. Ripe, crème de framboise nose. Smooth attack. Good weight and vinosity to match the acidity. James Lawther MW, Decanter Magazine

Deep crimson and nicely fresh with lovely honest, untarted up Merlot fruit well matched with two-thirds new oak. Good racy stuff with some real elegance. Attractive and fresh. Neat and with good medium persistence. Jancis Robinson MW



Petit Cantenac, Grand Cru St Emilion 90% Merlot, 8% Cabernet Franc, 2% Petit Verdot

12 bottles: £148 6 Magnums: £160
1 Double Magnum: £60 1 Imperial: £120

Red black, not opaque, to the rim with a nose of sappy, succulent, perfumed red fruits, quite tight, leading to a vibrant palate, immediately juicy, supple and sweet with lovely fresh acidity and fine ripe tannins behind. Delicious for the medium term whilst you wait for you other 2010 wines to come round. From 2015

Dark fruit with sweet almond-like complexity on the nose. Freshness on the palate with a compact youthful structure and tangy black fruit zip on the length. Neatly made wine that's well worth buying to enjoy over the next few years. Oly Smith, April 2011

Clos Cantenac 2010 - En Primeur Offer

PRIVATE CELLAR



Order Form Clos Cantenac 2010

Wine	Bottles per case	£ per case under bond	No. of cases required	£ Total
Clos Cantenac, Saint Emilion Grand Cru 2010 BOTTLES	12	£295		
Clos Cantenac, Saint Emilion Grand Cru 2010 MAGNUMS	6	£307		
Clos Cantenac, Saint Emilion Grand Cru 2010 DBL MAGNUM	1	£108		
Clos Cantenac, Saint Emilion Grand Cru 2010 IMPERIAL	1	£220		
Petit Cantenac, Saint Emilion Grand Cru 2010 BOTTLES	12	£148		
Petit Cantenac, Saint Emilion Grand Cru 2010 MAGNUMS	6	£160		
Petit Cantenac, Saint Emilion Grand Cru 2010 DBL MAGNUM	1	£60		
Petit Cantenac, Saint Emilion Grand Cru 2010 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

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

www.privatecellar.co.uk

