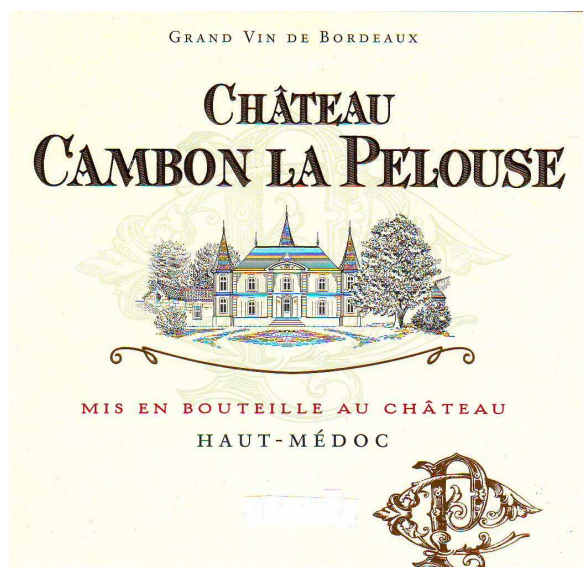


Château Cambon La Pelouse



Appellation : Haut-Médoc

Town : Macau

Owners : Annick et Jean-Pierre MARIE

5 Chemin de Canteloup - 33460 MACAU

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GENERAL TECHNICAL INFORMATIONS

Viticulture

- Grape varieties : Merlot 50% / Cabernet Sauvignon 36% / Cabernet Franc 12% / Petit Verdot 2%
- Average age of vines : 35 years
- Density of vines : 5000 à 7000 vines/ha
- Pest management
- Traditionnal viticultural practisis, grass cover
- Removal of excess buds, leaf-stripping and green harvesting

Oenology

- Harvesting : mechanical or manual harvesting depending of the plots of vines

Strict sorting by hand on a table on reception of the harvest

- Wine-making : 31 temperature-controlled vats, racking of the must, pre-fermentary maceration, 3 to 4 weeks of vatting

- Ageing : from 12 to 15 months

40% new barrels

Selection of 8 coopers

- Ageing on the fine lees

Bottling

- Fining with egg-white
- Light filtration

« Cambon La Pelouse is one of the oldest vineyards in the region and has largely contributed to spreading the reputation of Médoc wines both in Franc and abroad »-1949 edition of « Bordeaux and its Wines » (Féret). The vineyard was completely replanted in the 1970s. Jean-Pierre Marie purchased the estate in 1996 and has since entirely renovated it.

2008 VINTAGE

Harvesting:

Merlot : from 29th Sept. to 09th Oct.

Petit Verdot : on 16th Oct.

Cabernet Franc: from 08th. at 09th oct.

Cabernet Sauvignon : from 10th. at 15th oct.

Blending:

58% Merlot,

35% Cabernet Sauvignon,

5% Cabernet Franc,

2 % Petit Verdot

Yield : 42 hl

To drink between : 2014-2022

During the harvesting of 2008, to be patient was a necessary virtue to produce a great wine. A vegetative delay of two weeks obliged us " to know to wait " before to harvest. The climatic Bonus started from the 10th September ; very low raining level, cool temperature at night & mild during the day permitted us to wait. The berries finished to get their maturity at unhoped level before the 10th September.

This choice to delay the harvesting was the key to success. This key opened the door of a slow ripening but successful... from the 29th september. The sanitary condition, the 10th September, influenced the use of this key.

The elaborate & permanent work from our 15 winegrowers permitted to wait.

Since 1996 & the taking over of the estate, never the " arms were as much multiplied " to permit to the vines to take its grapes to maturity.

The works in the cellar were made essentially in prefermentary stage (harvest at 6°C during one week).

Finally, this vintage was like a steeplechase (sanity condition, late harvesting), but it will make part of the good vintage from the start of this century.

The vintage 08 is a very good compromise between finesse and strength, it's a greedy 's wine and a very good keeper.