

Château Cambon La Pelouse



Appellation : Haut-Médoc

Town : Macau

Owners : Annick et Jean-Pierre MARIE

5 Chemin Canteloup - 33460 MACAU

☎ + 33 (0)557 884 032- 📠 + 33 (0)557 881 912

contact@cambon-la-pelouse.com

« 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 France 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.

GENERAL TECHNICAL INFORMATION

Viticulture

- Grape varieties : Merlot 50% / Cabernet Sauvignon 36% / Cabernet Franc 12% / Petit Verdot 2%
- Average age of vines : 30 years
- Density of vines : 5000 à 7000 vines/ha
- Pest management
- Traditionnal viticultural practises, grass cover
- Removal of excess buds, leaf-stripping and green harvesting

Enology

- 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; 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

2006 VINTAGE

Harvesting:

Merlot : from 19th au 27th Sept.

Petit Verdot : on 28th Sept.

Cabernet Franc: from 29th Sept. to 2nd oct.

Cabernet Sauvignon : from 28th Sept. to 4th oct.

Blending:

60% Merlot,

34% Cabernet Sauvignon,

5% Cabernet Franc,

1 % Petit Verdot

Yield : 48 hl

To drink between : 2012-2020

The meteo of the vintage 2006 was very unsettled. After a month of July very hot (the hottest after August 2003), the month of August was much more tempered. And September and October showed temperatures very on top of the usual average.

That's why after an active month of July to prepare the wine with a leaf removal at the east and green harvests on our parcels, the month of August proved once again very active, with the choice to thin out the leaves at the west in order to make our grapes profit of rare sunshines and above all, to aerate them well to avoid the botrytis.

The month of September was reactive with the rush of the harvesting - for the Merlot - the 20 September and the never-ending days who followed to harvest a raw material sane and at optimum maturity.

Our efforts bore fruits with levels of antyocyan rarely reached ; good degrees (around 13°C) and a fine acidity (essential reference for a good potential of keeper)..

After a Vintage 2005 « easy » and exceptional, the 2006 will be the one of the « labor » in the vineyard and of the « good sense » in the cellar.

The first tastings proved favourable with superb must, a balanced and highly colored matter.

This vintage will be a very good one with a good age ability.