

# Château Cambon La Pelouse



**Appellation :** Haut-Médoc

**Town :** Macau

**Owners :** Annick et Jean-Pierre MARIE

5 Chemin Canteloup - 33460 MACAU

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## 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 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; 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.

## 2007 VINTAGE

### Harvesting:

Merlot : from 20th Sept. to 08th Oct.

Petit Verdot : on 11th Oct.

Cabernet Franc: from 09th. at 10th oct.

Cabernet Sauvignon : from 09th. at 13th oct.

### Blending:

60% Merlot,

34% Cabernet Sauvignon,

4% Cabernet Franc,

2 % Petit Verdot

Yield : 47 hl

To drink between : 2011-2020

The weather of the vintage 2007 was contrasted, the winter similar to 2003, but the summer very oceanic looked like 2004, thanks to the indian summer September & October assured a good late maturity ( end of the harvesting the 13/10 ). The sanitary pression and particularly the Mildew went with the vegetative development of this vintage & complicated its development. In this environment, a general mobilisation was necessary to preserve the harvest & to assure its maturity .

The "arms" were multiplied for the defoliation & crop thinning ...

The "heads" elaborated strategies to adapt without excess the treatments. The harvesting were made in an inhabitual chronology with the tasting of the graps, plot by plot, without reference to the history or to the grape variety. The works in the cellar were made essentially in prefermentary stage, and was very parcimonious in fermentary stage.

***This vintage 2007 is a real test of the potential of an estate to master a difficult environment. It will surprise you by its aromatic expression, roundness & ability to grow. It will give a lot of pleasure in its early time & also will have a good keeper ability.***