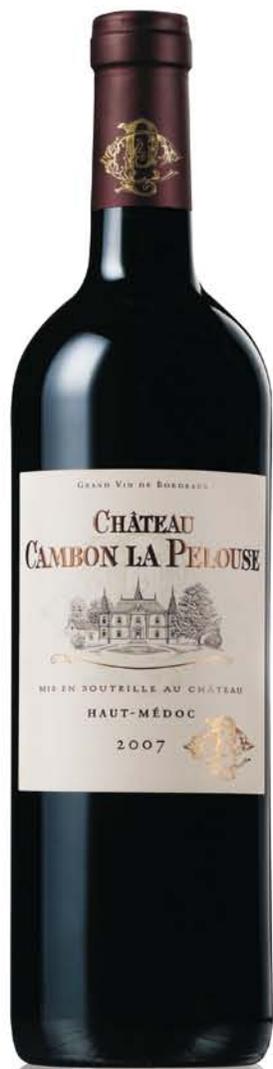




2007 Vintage

Château Cambon La Pelouse



Climatology

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 deleafing & crop thinning ...
The «heads» elaborated strategies to adapt without excess the treatments.

Our Wine

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 grap 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.

key figures

<i>Harvesting:</i>	<i>Blend:</i>	<i>Peak:</i>
Merlot : from 20/09 to 08/10	60% Merlot, 35% Cabernet Sauvignon, 5% Cabernet Franc	2013 - 2015
Petit-Verdot : 11/10	<i>Vatting:</i> from 4 to 5 weeks 6 days of pre-fermentary maceration Vats : 31 stainless steel vats from 30 hl to 240 hl.	<i>Anticipated maturity:</i> 2015 - 2020
Cabernet Franc : 09/09 & 10/10	Wine making by plots	<i>Harmony Wines/Dishes:</i> Lamprey / Alose with bordelaise sauce. Navarin.
Cabernet Sauvignon : from 09/10 to 13/10	<i>Ageing:</i> 40% new barrels 50% one-year old barrels - 10% in vats	
Average yield : 47 hl		

Colour:
Pretty & dense ruby for the vintage.

Nose:
Fine aromas of crushed black berries,
violet & mint.

Mouth:
Modern wine, round and fruity.
Good concentration, lifted.
Mineral, fresh and lightish.
Long finish and excellent aromatic persistence.

Tasting

Jancis Robinson - score 15,5/20
“...Dry, powdery tannins but not hard like some. Fresh, minerally, lightish...”

Wine Enthusiast - Roger Voss - score 89
“... There is a classic feel here, square and elegant...”

The Wine Journal - Neil Martin - score 86-88
“Encore un vin exceptionnel pour cette étoile montante du sud du médoc...”

+ more comments : download the pdf «press book»

the estate

Appellation: Haut-Médoc
Soils: large gravel from the quaternary era.
Area: 38 ha

vine growing

Grape varieties: Merlot 50% - Cabernet Sauvignon 36%
Cabernet Franc 12% - Petit Verdot 2%

Average age of the vines: 30 years
Density: 5.000 to 7.000 vines/ha

Pest management
Traditionnal viticultural practisis
Removal of excess buds, leaf-stripping and green harvesting
Ploughing of the ground

œnology

Harvesting: manual
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

production

240 000 bottles

owners

Annick & Jean-Pierre MARIE

Château Cambon La Pelouse

5, Chemin Canteloup - 33460 MACAU - France
Tél.+ 33 (0)5 57 88 40 32 - Fax + 33 (0)5 57 88 19 12

contact@cambon-la-pelouse.com