



2016 vintage

Château Trois Moulins



Cru Bourgeois Agreement
every year since 2008 vintage

2016: Let the match begins with 2015...

We all remembered of 2015 as an expected vintage and praised by the critics. 2016 had a different climate course but still owned all the requirements to a **creation of a great vintage**.

A weather which played leapfrog: a chill and humid winter and early spring (+14% of rains compared to the normal). The summer was hot and very dry, the last rain was in mid-june (-80% of rains, similar to 1959!).

The flowering started the first week of June with no rain at all. South-Médoc terroir mainly composed by gravels allowed to the vine its warming and its vegetal cycle's development. The berry set ran through **good conditions**, we noticed a few shatters which were not really worrying.

The veraison started on the 25th of July, the water balance was in deficit. It reminded us the **2010 year**(except for the water stock which had been formed during the spring). The 13th of September rain (nearly 30 mm), was **unexpected and beneficial**, it relaunched the maturity. The 22th of September: beginning of the harvest, the 20th of October: final picking. 4 weeks with two options: **waiting for one day more or harvesting!**

An important difference of temperature (+20°C) during the end of the summer identified this vintage.

In the cellar, the yield was a little bit low compared to last year, Merlot are silk and rich, Cabernet-Sauvignon and Petit-Verdot are full of promise.

2015 and 2016, a good reason to compare... a very different climate course yet.

key figures

harvesting

Merlot :
from 22/09 to 10/10

Cabernet Sauvignon :
from 11/10 to 19/10

Cabernet Franc :
13/10

Estate average yield: 46 hl
Ph 3,52

blend

45% Merlot, 40% Cabernet Sauvignon,
15% Cabernet Franc

alcohol

14% vol.

consultant-œnologist

Hubert de Boüiard.

vinification

Settling of the juice before vinification.

Maceration at 5°C before the fermentation during 4 to 6 days.

Fermentation is launched at 15°C and stabilized at 25°C.

Two releases and one punching of the cap per day.

Final maceration at 28°C during 6 to 12 days.

the estate

Appellation: Haut-Médoc

Soils: large gravel from the quaternary era.

Area: 28 ha

Since 2001: wine-making effluent treatment station

Since 2013: working towards ISO 14001 certification

viticulture

Grape varieties: Merlot 45% - Cabernet Sauvignon 40%
Cabernet Franc 15%

Average age of the vines: 21 years

Density: 5.000 to 7.000 vines/ha

Rational protection

Traditional cultivation methods, tilling and cultivation of grass along the rows.

De-budding and elimination of suckers, de-leafing. Early picking of green fruit depending on the plot

Traceability of 27 plots

œnologie

Machine or manual harvest depending on the plots.

Two manual sorting operations on a vibrating table when the fruit is brought in

Vinification: 32 temperature-controlled tanks, clarification, maceration before fermentation. Clarifying the must

Cold soak for 4 to 6 days before fermentation

3 to 4 weeks of vatting

Aged for 12 to 15 months on fine lees.

30% new barrels - 20% one-year barrels

Eight French coopers selected according to barrel specifications.

bottling

Tangential filtration

production

120 000 bottles

owners

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