



# 2016 vintage

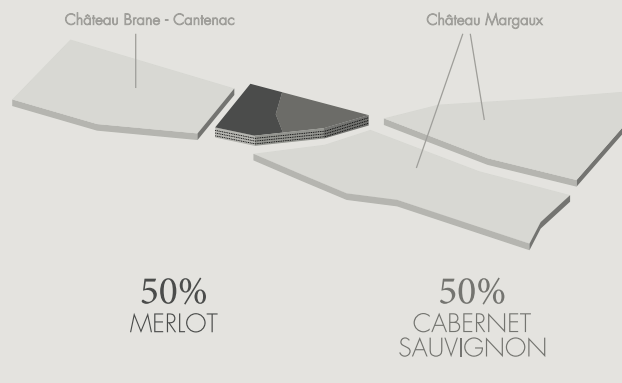
# L'AURA



## 50 ares of grace

A small half-hectare (1.25 acres) plot nestling amongst the vines that make the most prestigious wines in the world. A small area but a big wine, which is the fruit of thorough work in the vines that respects the principles of sustainable development and a traditional winemaking style by gravity (without pumping).

An enjoyable wine with a very silky texture.



## key figures

### harvesting

Merlot: 08/10  
Cabernet Sauvignon: 19/10

Average yield: 42 hl

Ph 3,50

Alcohol: 14% vol.

### blend

55% Cabernet Sauvignon  
45% Merlot

### anticipated maturity

2022 - 2027

### consultant-œnologist

Hubert de Bouïard.

### the estate

Appellation: Margaux  
Soils: large gravel from the quaternary era.  
Area: 0,5 ha (1.25 acres)

### vine growing

Grape varieties: Merlot 50% - Cabernet Sauvignon 50%

Average age of the vines: 16 years  
Density: 8000 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: 2 temperature-controlled vats (32 HI);  
Cold Pre-Fermentary Maceration : from 3 to 4 days

Vatting : From 3 to 4 weeks  
Malo lactic Fermentation with new barrels

Ageing : 15 months on fine lies  
100% new barrels - Cooperage Seguin Moreau et Darnajou  
Ageing on fine lees.

### bottling

Tangential filtration

### production

3 000 bottles

### owners

Annick and Jean-Pierre MARIE

## tasting

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.

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