



2013 Vintage

Château Cambon La Pelouse



Cru Bourgeois Agreement
2008 - 2009 - 2010 - 2011 - 2012

2013: a very down-to-earth analysis ...

2013 was subjected to very Atlantic weather, but it also benefitted from positive factors such as a very sunny summer and very low yields.

2013 was also a real test of winegrowers' skills both in the vineyards and the wineries.

Having good quality sorting and winemaking equipment was an essential advantage.

This vintage will be a very Medoc-like wine: Château Cambon La Pelouse will be blended with a dominant 55% proportion of Cabernet Sauvignon, resulting from poor fruit set amongst the Merlot vines as well as from choices made when planting new vines.

key figures

Harvesting:

Merlot :
from 27/09 to 08/10

Petit-Verdot :
10/10

Cabernet Sauvignon :
from 03/10 to 11/10

Average yield: 33 hl
Total acidity 3,6 - Ph 3,58 - IPT 82

Blend:

55% Cabernet Sauvignon, 41% Merlot,
4% Petit Verdot

Alcohol:

13,15% vol.

Tasting

Wine Spectator - score 86-89
"Open-knit... briary backdrop... cherry fruit... Nice."

James Suckling - score 88-89
"I like the density... juicy finish. Medium to full body."

Decanter - score 16/20
"Big cassis fruit nose, full & ripe for 2013"

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the estate

Appellation: Haut-Médoc
Soils: large gravel from the quaternary era.
Area: 39 ha
Since 2009: one tenth of the vineyard has been run organically
Since 2013: working towards ISO 14001 certification

viticulture

Grape varieties: Cabernet Sauvignon 55% - Merlot 41%
Petit Verdot 4%

Average age of the vines: 35 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-leaving and removal of green fruit.

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.

3 to 4 weeks of vatting

Aged for 12 to 15 months on fine lees.

40% new barrels - 40% one-year barrels

Eight French coopers selected according to barrel specifications.

Consultant œnologist: Hubert de BOUARD

bottling

Tangential filtration

production

170 000 bottles

owners

Annick & Jean-Pierre MARIE

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