



2008 Vintage

Château Cambon La Pelouse



Climatology

During the harvesting of 2008, to be patient was a necessary virtue to produce a great wine. A vegetative delay of two weeks obliged us « to know to wait » before to harvest. The climatic Bonus started from the 10th September ; very low raining level, cool temperature at night & mild during the day permitted us to wait. The berries finished to get their maturity at un hoped level before the 10th September.

Our Wine

This choice to delay the harvesting was the key to success. This key opened the door of a slow ripening but successful... from the 29th september. The sanitary condition, the 10th September, influenced the use of this key. The elaborate & permanent work from our 15 winegrowers permitted to wait.

Since 1996 & the taking over of the estate, never the « arms were as much multiplied » to permit to the vines to take its grapes to maturity.

The works in the cellar were made essentially in prefermentary stage (harvest at 6°C during one week).

Finally, this vintage was like a steeplechase (sanity condition, late harvesting), but it will make part of the good vintage from the start of this century.

The vintage 08 is a very good compromise between finesse and strength, it's a greedy 's wine and a very good keeper.

key figures

<i>Harvesting:</i>	<i>Blend:</i>	<i>Peak:</i>
Merlot : from 29/09 to 09/10	58% Merlot, 38% Cabernet Sauvignon, 4% Petit Verdot	2014 - 2022
Petit-Verdot : 16/10	<i>Vatting:</i> from 4 to 5 weeks	
Cabernet Franc : 08/09 & 09/10	6 days of pre-fermentary maceration Vats : 31 stainless steel vats from 30 hl to 240 hl.	
Cabernet Sauvignon : from 10/10 to 15/10	Wine making by plots	
	<i>Ageing:</i> 40% new barrels	
Average yield : 42 hl	50% one-year old barrels - 10% in vats	

Tasting

Alan Duran - score 86-88

"...It looks to be a pleasing and tasty wine..."

Jancis Robinson - score 16+/20

"Some top quality oak on the nose. Really rather sumptuous..."

eRobertParker.com - score 87

"Another sleeper of the vintage, this delicious, complex 2008 is more evolved than the 2010..."

+ 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 practisiss

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 gelatin

Light filtration

production

215 000 bottles

owners

Annick & Jean-Pierre MARIE

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