



Château Cambon La Pelouse

2009 Vintage



Climatology

A very poor hydrometry between the start of July & the end of September is the main character of this vintage. This climate was combined in September with a dry wind from North-East. This combination provided the condition of a very slow phenolic maturity with thick skin's grapes. The fresh night & the dry diurnal conditions (40 % of Hygrometry) favored the natural concentration.

The cumulating of the temperatures were really higher than the thirty average & the sunshine was also very favorable, but there again the figures noticed show us than 2009 is close to the vintage 2000.

How have we managed this climatic situation very favorable ?

A reasonable deleafing : Only the East-facing bays were deleafed ?

A moderated load : the Green Harvesting were practiced on the generous plots.

Late Harvest : the maturity of the tannins had to and could be waited.

Our Wine

We renewed, like each year, the racking of the must & the cold Prefermentary maceration (from 5 to 6 days). The delestage was favored, at the start of the fermentation. From the density 1040, the work was reduced « a minima » to humidify the marc & to put back the lees in suspension. Post-fermentary maceration : around 30 ° C from 4 to 6 days.

Today, this vintage looks as fined & well-balanced than opulent & fresh.

How to classify this vintage, on the decade, between 2000 & 2005 ?

Perhaps, 2009 took the best of this two vintages !?

key figures

<i>Harvesting:</i>	<i>Blend:</i>	<i>Peak:</i>
Merlot : from 23/09 to 06/10	54% Merlot, 42% Cabernet Sauvignon, 4% Petit Verdot	2018 - 2030
Petit-Verdot : 09/10	<i>Vatting:</i> from 4 to 5 weeks	
Cabernet Sauvignon : from 12/10 to 15/10	6 days of pre-fermentary maceration Vats : 31 stainless steel vats from 30 hl to 240 hl. Wine making by plots	
Average yield : 42 hl	<i>Ageing:</i> 40% new barrels 50% one-year old barrels - 10% in vats	

Tasting

Decanter - Steven Spurrier - score 16 / 20

"Good smooth fruit, quite full and seductive, good modern Médoc..."

The New Bordeaux - Jane Anson - score 90-91

"... Always a good value wine."

Wine Spectator - James Suckling - score 88-91

"...Could be best ever from here."

+ 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 58% - Cabernet Sauvignon 38%
Petit Verdot 4%

Average age of the vines: 35 years

Density: 5.000 to 7.000 vines/ha

Pest management

Traditionnal viticultural practis is

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

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