



# 2015 Vintage

## Château Trois Moulins



*2015: A surprising vintage... and a nice gift!*

The weather of 2015 could be defined by two words: warm and dry. Dry because of the water deficit (lower than 100 mm compared to the average) especially in May, June and July. Warm, as the temperature's average was higher of 0.50°C with a paradox: cooler during winter and warmer during summer.

The flowering was very homogeneous (90% on 72 hours) and the berry set appeared on the 5th of June. The water deficit and the high temperatures slowed down the phenology of the vine until the beginning of August. The veraison appeared on the 10th of August, the first rains revive explosively the phenology. Our filtering soils have provided volume to the berries. The South-Médoc was spared from the stormy episodes of September.

In this climate context, works in the vineyard had been adapted to each plot (44 following plots).

We have adapted our works according to the grape variety, the orientation and the foliar development.

During the harvest, we took our time (22 days instead of 16 or 17), the sanitary state has never been a pressure.

In the cellar, on the good advices of Hubert de Bouïard, our duty was to keep the richness of the harvest (see below, winemaking).

The dominant features of the 2015 vintage are: aromatic richness and quality of tannins.

This vintage is a beautiful gift for my 20th birthday as a wine grower.

key figures

### *Harvesting:*

Merlot :  
from 17/09 to 01/10

Cabernet Sauvignon :  
from 30/09 to 08/10

Cabernet Franc :  
30/09

Estate average yield: 50 hl  
Total acidity 3,20 - Ph 3,68

### *Blend:*

40% Merlot, 35% Cabernet Sauvignon,  
25% Cabernet Franc

### *Alcohol*

14% vol.

### *Consultant-œnologist :*

Hubert de Bouïard.

## Vinification

*Clarification, cold soak at 5°C for 2 to 4 days before fermentation.*

*Fermentation started at 18°C, maintained until specific density of 1.030 was reached.*

*Operations during fermentation: 2 "rack and return" per day, punching down with small volumes.*

*Gradual increase in temperature up to 28°C, minimum interference with the tank.*

*After fermentation: stirring up the lees, final soak for 8 to 15 days.*

### *the estate*

Appellation: Haut-Médoc

Soils: large gravel from the quaternary era.

Area: 28 ha

Since 2001: wine-making effluent treatment station

Since 2009: one tenth of the vineyard has been run organically

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.

20% new barrels - 30% one-year barrels

Eight French coopers selected according to barrel specifications.

### *bottling*

Tangential filtration

### *production*

130 000 bottles

### *owners*

Annick & Jean-Pierre MARIE

Château Cambon La Pelouse

5, Chemin Canteloup - 33460 MACAU

Tél.+ 33 (0)5 57 88 40 32 - Fax + 33 (0)5 57 88 19 12

contact@cambon-la-pelouse.com