



2017 vintage

Château Trois Moulins



Cru Bourgeois Agreement
every year since 2008 vintage

2017, responding to weather conditions above all

The 2017 vintage will always be associated with the frost at the end of April 2017.

This weather event reduced the year's volumes by 50%, but its impact on the property was relative, because Cambon la Pelouse lost 35%. It meant that work in the vines during the growth cycle had to adapt according to the specific needs of each parcel, especially with regard to de-suckering, which required several passes.

Leaf removal was carried out thoroughly as early as it could be. Flowering and fruit setting took place in very favourable weather. The initial colour change heralding ripening (véraison) came in mid-July, announcing an early vintage. Summer was very dry with a water deficit of 45%. Several rainy episodes from the beginning of September improved the conditions for ripening to pick up again, but at the same time raised the need to watch out carefully for outbreaks of disease.

Total sunshine over six months was comparable to 2015. The first fruit was carried to the winery on 14th September. The harvest displayed variable levels of ripeness, so a series of mechanical, densimetric and manual sorting had to be implemented to select the properly ripe grapes.

This vintage was a good test of our capacity to respond to weather circumstances that were totally unexpected. High-quality sorting was crucial to select properly ripe fruit.

key figures

harvesting

Merlot :
from 14/09 to 29/09

Cabernet Franc :
25/09

Cabernet Sauvignon :
from 26/09 to 03/10

Estate average yield: 25 hl
Ph 3,75

blend

46% Merlot, 44% Cabernet Sauvignon,
10% Cabernet Franc

alcohol

13% vol.

consultant-œnologist

Hubert de Boüard.

vinification

Settling of the juice before vinification.

Maceration at 5°C before the fermentation during 4 to 6 days.

Fermentation is launched at 15°C and stabilized at 25°C.

Two releases and one punching of the cap per day.

Final maceration at 28°C during 6 to 12 days.

the estate

Appellation: Haut-Médoc

Soils: fine gravel from the quaternary era.

Area: 28 ha

Since 2001: wine-making effluent treatment station

Since 2013: working towards ISO 14001 certification

Since 2018: HVE environmental certification, level 3

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 sorting operations, one densimetric, the other manual on vibrating tables 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.

30% new barrels - 20% one-year barrels - 50% two-years barrels

Eight French coopers selected according to barrel specifications.

bottling

Tangential filtration

production

80 000 bottles

owners

Annick & Jean-Pierre MARIE

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