



# 2012 Vintage

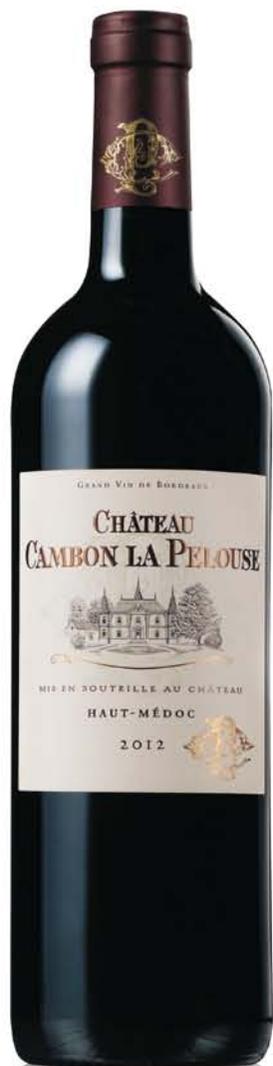
## Château Cambon La Pelouse

*2012: the year of expertise and terroir ...*

Unlike 2011, spring 2012 was cold and wet, while the summer was sunny and hot – August was the hottest since 2003. Moving from cold to hot and from wet to dry is not easy for vines and fortunately August and September smoothed over the negative effects of the spring weather.

The harvest was late, but our patience was rewarded. 2012 is listed as one of the good vintages in Bordeaux that produced balanced wines from very ripe fruit with nicely rounded tannins and great elegance.

2012 was definitely the vintage that depended on skilled winemakers as much as on laborious work in the vines. We sorted the fruit extremely carefully and controlled fermentation very gently between 15 and 20°C (59 to 68°F). Our wine is notable for its appeal, its complexity and its roundness heightened by very alluring fruity aromas. It is one of the Haut Medoc wines that has the highest scores and most awards.



key figures

*Harvesting:*

Merlot :  
from 01/10 to 12/10

Petit-Verdot :  
15/10

Cabernet Sauvignon :  
from 10/10 to 17/10

Average yield : 36 hl

Total acidity 3,45 - Ph 3,65 - IPT 88

*Blend:*

48% Merlot, 47% Cabernet Sauvignon,  
5% Petit Verdot

*Alcohol:*

13,3% vol.

## Tasting

*Wine Enthusiast - Roger Voss - note 91-93/100*

*Jancis Robinson - score 16/20*

*The Wine Advocate - Robert Parker - score 88-90*

*"An excellent texture and medium body."*

+ more comments : [download the pdf «press book»](#)

*the estate*

Appellation: Haut-Médoc

Soils: large gravel from the quaternary era.

Area: 38 ha

*vine growing*

Encépagement : Merlot 52% - Cabernet Sauvignon 44%

Petit Verdot 4%

Average age of the vines: 35 years

Density: 5.000 to 7.000 vines/ha

Pest management

Traditionnal viticultural practisis

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 : 32 temperature-controlled vats; pre-fermentary maceration

3 to 4 weeks of vatting

Ageing : from 12 to 15 months

40% new barrels - 40% one-year barrels

Selection of 8 coopers

Ageing on the fine lees.

Consultant œnologists : Claude GROS - Hubert de BOUARD

*bottling*

Tangential filtration

*production*

180 000 bottles

*owners*

Annick & Jean-Pierre MARIE

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