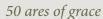


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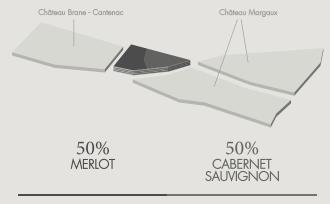






A small half-hectare (1.25 acres) plot nestling amongst the vines that make the most prestigious wines in the world. A small area but a big wine, which is the fruit of thorough work in the vines that respects the principles of sustainable development and a traditional winemaking style by gravity (without pumping).

An enjoyable wine with a very silky texture.



key figures

Harvesting:

Merlot: september 28th

Cabernet Sauvignon: october 11th

Average yield: 37 hl

Blend:

50% Merlot

50% Cabernet Sauvignon

Anticipated Maturity: 2022 - 2030

the estate

Appellation: Margaux

Soils: large gravel from the quaternary era.

Area: 0,5 ha (1.25 aces)

vine growing

Grape varieties: Merlot 50% - Cabernet Sauvignon 50%

Average age of the vines: 18 years

Density: 8000 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: 2 temperature-controlled vats (32 Hl);

Cold Pre-Fermentary Maceration : from 3 to 4 days

Vatting: From 3 to 4 weeks

Malo lactic Fermentation with new barrels

Ageing: from 12 to 15 months

100% new barrels - Cooperage Chassin & Darnajou

Ageing on fine lees.

bottling:

Fining with egg-white

production

3 000 bottles

owners

Annick and Jean-Pierre MARIE

Tasting

Wine Spectator / James Suckling - Score 92 - 93

The Wine Patriot - Score 92 - 93

The New Bordeaux / Jane Anson - Score 90

+ more comments : download the pdf «press book»

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