

2011 vintage



50 ares of grace

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.



Blend:

50% Merlot

50% Cabernet Sauvignon

Anticipated Maturity: 2022 - 2030

Alcohol 13,3% vol.

Harvesting:

kev figure.

Merlot: september 23rd Cabernet Sauvignon: september 29th

Average yield: 39 hl

Total acidity 3,5 - Ph 3,61 - IPT 84

Tasting

Wine Spectator / James Suckling - Score 89 - 90

The New Bordeaux / Jane Anson - Score 92 - 93

The Wine Cellar insider - Score 87 - 89

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

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