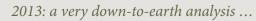


2013 Vintage

Château Trois Moulins



2013 was subjected to very Atlantic weather, but it also benefitted from positive factors such as a very sunny summer and very low yields.

2013 was also a real test of winegrowers' skills both in the vineyards and the wineries.

Having good quality sorting and winemaking equipment was an essential advantage.

This vintage will be a very Medoc-like wine: Château Cambon La Pelouse will be blended with a dominant 55% proportion of Cabernet Sauvignon, resulting from poor fruit set amongst the Merlot vines as well as from choices made when planting new vines.

cey figures

Harvesting:

Merlot:

from 27/09 to 08/10

Cabernet Sauvignon:

from 03/10 to 11/10

Cabernet Franc:

from 07/10 to 08/10

Average yield: 34 hl

Total acidity 3,8 - Ph 3,52 - IPT 75

Blend:

43% Cabernet Sauvignon, 42% Merlot,

15% Cabernet Franc

Alcohol:

13,5% vol.

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 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: 20 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 and removal of green fruit.

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.

3 to 4 weeks of vatting

Aged for 12 to 15 months on fine lees.

30% new barrels - 20% one-year barrels

Eight French coopers selected according to barrel specifications.

Consultant œnologist: Hubert de BOUARD

bottling

Tangential filtration

production

110 000 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

