

MIS EN B

DURGEOIS



## 2016: Let the match begins with 2015...

We all remembered of 2015 as an expected vintage and praised by the critics. 2016 had a different climate course but still owned all the requirements to a creation of a great vintage.

A weather which played leapfrog: a chill and humid winter and early spring (+14% of rains compared to the normal). The summer was hot and very dry, the last rain was in mid-june (-80% of rains, similar to 1959!). The flowering started the first week of June with no rain at all. South-Médoc terroir mainly composed by gravels allowed to the vine its warming and its vegetal cycle's development. The berry set ran through good conditions, we noticed a few shatters which were not really worrying.

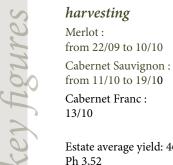
The veraison started on the 25th of July, the water balance was in deficit. It reminded us the 2010 year(except for the water stock which had been formed during the spring). The 13th of September rain (nearly 30 mm), was unexpected and beneficial, it relaunched the maturity. The 22th of September: beginning of the harvest, the 20th of October: final picking. 4 weeks with two options: waiting for one day more or harvesting! An important difference of temperature (+20°C) during the end of the summer identified this vintage. In the cellar, the yield was a little bit low compared to last year, Merlot are silk and rich, Cabernet-Sauvignon and Petit-Verdot are full of promise.

2015 and 2016, a good reason to compare... a very different climate course yet.



Cru Bourgeois Agreement

every year since 2008 vintage



from 11/10 to 19/10 Cabernet Franc :

Estate average yield: 46 hl Ph 3.52

blend 45% Merlot, 40% Cabernet Sauvignon, 15% Cabernet Franc

alcohol 14% 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 gap per day.* Final maceration at 28°C during 6 to 12 days.

# Château **Trois Moulins**

#### the estate

Appellation: Haut-Médoc Soils: large gravel from the quaternary era. Area: 28 ha Since 2001: wine-making effluent treatment station Since 2013: working towards ISO 14001 certification

#### 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 manual sorting operations on a vibrating table 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 Eight French coopers selected according to barrel specifications.

bottling Tangential filtration

production 120 000 bottles

owners Annick & Jean-Pierre MARIE

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