



2014 vintage

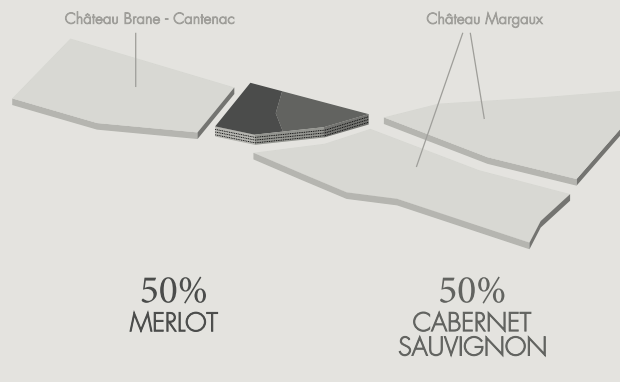
L'AURA



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.



key figures

Harvesting:

Merlot: 06/10
Cabernet Sauvignon: 10/10

Average yield: 43 hl

Total acidity 3,52 - Ph 3,62 - IPT 81

Alcohol: 13,5% vol.

Blend:

55% Cabernet Sauvignon
45% Merlot

Anticipated Maturity: 2020 - 2025

Consultant œnologist : Hubert de Boüard

Tasting

2014: 300 hours of sunshine in September!

This vintage received a real bonus from the end of August to when the harvest was completed on 16th October. Two important weather facts in September 2014: more than 300 hours of sunshine and temperatures 2.8% warmer than the 10-year average. Of course this manna came after quite contrasted weather: 45 days of Atlantic summer, when we had to monitor outbreaks of mould closely and carry out specific tasks in the vines before the fruit ripened. This vintage's weather made us have doubts sometimes, but the final sprint gave 2014 the best conditions to make it a year to remember.

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: 13 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 : 15 months

100% new barrels - Cooperage Seguin Moreau et Darnajou

Ageing on fine lees.

bottling :

Tangential filtration

production

3 300 bottles

owners

Annick and Jean-Pierre MARIE

Château Cambon La Pelouse

5, Chemin Canteloup - 33460 MACAU - France

Tél.+ 33 (0)5 57 88 40 32 - Fax + 33 (0)5 57 88 19 12

contact@cambon-la-pelouse.com