

## Technical sheet

## Z'AURA

## 50 ares of grace

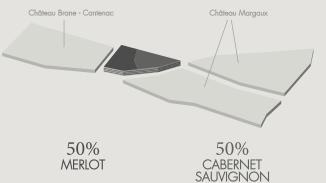
A small half-hectare (1.25 acres) plot nestling amongst the vines that make the most prestigious wines in the world. A small area but a big wine, which is the fruit of thorough work in the vines that respects the principles of sustainable development and a traditional winemaking style by gravity (without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

An enjoyable wine with a very silky texture.



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-whites

design

Bottle king renaissance extra-heavy Back label: english/french Plate wood case of 6 bottles Personnalised caps

production 3 000 bottles

consultant œnologist Claude GROS - Hubert de BOUARD

owners

Annick and 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