



Technical sheet

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.

the estate

Appellation: Margaux

Soils: large gravel from the quaternary era.

Area: 0,5 ha (1.25 acres)

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 HI);

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