



Château

Cambon La Pelouse

2018 vintage

2018 – a vintage that goes to show that time is really precious.

A rainy winter followed by a mild, wet spring meant the growth cycle of this vintage began in conditions that made it very prone to severe mildew attack. Protective work and spraying in the vines had to be extremely prompt and could leave no room for error or any form of “experimental” response. Storms in May and June increased pressure on the beginning of the growth cycle.

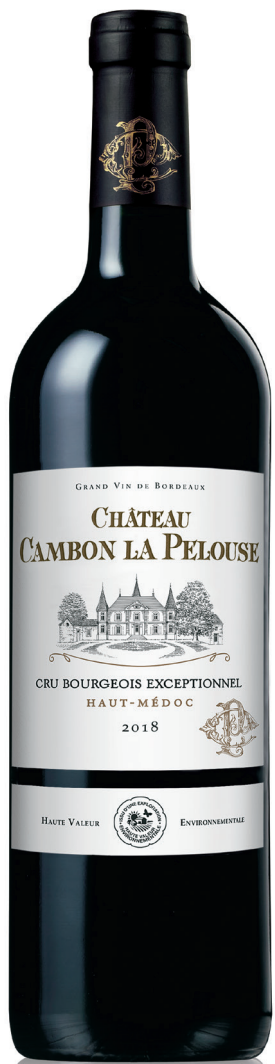
Our soil that naturally drains well and effective equipment enabled us to control the situation and protect the future harvest.

A radical change in the weather in the beginning of July!

The summer was hot and dry, second only to 2003, but without a real heatwave. Groundwater levels were high, so the vines suffered no hydric stress. From the end of August to the beginning of September, we had bright sunshine, very cool nights and some rain. The fruit was in perfect condition and a stable weather front augured well for the harvest.

Picking began around the 19th September. It lasted for 20 days, when every morning, ideal ripeness was determined with absolutely no concern of impending mildew. The Merlot grapes were picked not too late to ensure nicely fresh fruit. The Cabernet grapes were left to achieve full ripeness. The wide differences in temperature enriched the taste of the fruit. Everything was right for a great wine to emerge.

What we will remember most about the very fine 2018 vintage is enjoying having time.



Cru Bourgeois Agreement
every year since 2008 vintage

Cru Bourgeois Exceptionnel
since 2018 vintage

key figures

harvesting

Merlot :
from 19/09 to 01/10

Cabernet Sauvignon :
from 02/10 to 10/10

Petit-Verdot :
03/10

Average yield : 45 hl
Ph 3,74

blend

54% Cabernet Sauvignon, 42% Merlot,
4% Petit Verdot

alcohol

14% vol.

consultant-œnologist

Hubert de Boüard

vinification

For more than 20 years, we have always let the harvest settle before beginning vinification. Every tank is run off and the juice is cooled to around 2°C (35-36°F), which clarifies it in just a few hours. This clear juice is then pumped back over the fruit, which is left to soak before fermentation at temperatures that are maintained around 5°C (41°F) for four to six days. Alcoholic fermentation lasts about ten days. The cap floating on the top of the juice is broken up twice per day, using compressed air or CO2. Later as fermentation proceeds, the cap is simply humidified. A two-week post-fermentation stage takes place at a temperature of 28°C (82°F). The juice is tasted every day to decide when these operations have run their course and should be ended.

the estate

Appellation: Haut-Médoc

Soils: large gravel from the quaternary era.

Area: 39 ha

Since 2001: wine-making effluent treatment station

Since 2013: working towards ISO 14001 certification

Since 2018: HVE environmental certification, level 3

viticulture

Grape varieties: Cabernet Sauvignon 50% - Merlot 46%

Petit Verdot 4%

Average age of the vines: 35 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 removal of secondary unwanted shoots, de-leaving and early elimination of green fruit depending on the parcel.

Traceability of 27 plots

œnologie

Machine or manual harvest depending on the plots.

Two sorting operations, one densimetric, the other manual on vibrating tables 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.

35% new barrels - 50% one-year barrels

Eight French coopers selected according to barrel specifications.

bottling

Tangential filtration

production

230 000 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