



Château Cambon La Pelouse

2006 Vintage



Climatology

The meteo of the vintage 2006 was very unsettled. After a month of July very hot (the hottest after August 2003), the month of August was much more tempered. And September and October showed temperatures very on top of the usual average.

That's why after an active month of July to prepare the wine with a leaf removal at the east and green harvests on our parcels, the month of August proved once again very active, with the choice to thin out the leaves at the west in order to make our grapes profit of rare sunshines and above all, to aerate them well to avoid the botrytis.

Our Wine

The month of September was reactive with the rush of the harvesting - for the Merlot - the 20 September and the never-ending days who followed to harvest a raw material sane and at optimum maturity.

Our efforts bore fruits with levels of antyocyanans rarely reached ; good degrees (around 13°C) and a fine acidity (essential reference for a good potential of keeper).

After a Vintage 2005 "easy" and exceptionnal, the 2006 will be the one of the "labor" in the vineyard and of the "good sense" in the cellar. The first tastings proved favourable with superbs must, a balanced and highly colored matter.

This vintage will be a very good one with a good age ability.

key figures

Harvesting:

Merlot :
from 19/09 to 27/09

Petit-Verdot :
03/10

Cabernet Franc :
from 29/09 to 02/10

Cabernet Sauvignon :
from 28/09 to 04/10

Average yield : 48 hl

Blend:

60% Merlot, 35% Cabernet Sauvignon,
5% Cabernet Franc

Vatting:

from 4 to 5 weeks
6 days of pre-fermentary maceration
Vats : 31 stainless steel vats from 30 hl to 240 hl.
Wine making by plots

Ageing:

40% new barrels
50% one-year old barrels - 10% in vats

Peak:

2014 - 2017

Anticipated maturity:

2017 - 2020

Harmony Wines/Dishes:

Duck with crème de cassis
or honey,
Quails with currants,
Leg of Lamb.

the estate

Appellation: Haut-Médoc

Soils: large gravel from the quaternary era.

Area: 38 ha

vine growing

Grape varieties: Merlot 50% - Cabernet Sauvignon 36%
Cabernet Franc 12% - Petit Verdot 2%

Average age of the vines: 30 years

Density: 5.000 to 7.000 vines/ha

Pest management

Traditionnal viticultural practisiss

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 : 31 temperature-controlled vats; pre-fermentary maceration
3 to 4 weeks of vatting

Ageing : from 12 to 15 months

40% new barrels - Selection of 8 coopers

Ageing on the fine lees.

bottling

Fining with egg-white

Light filtration

production

240 000 bottles

owners

Annick & Jean-Pierre MARIE

Tasting

Decanter - Highly Recommended - score 16,66/20 ★★★★★

Alan Duran - score 87

"...flavorfull, deep, and Delicious Cambon la Pelouse"

The Wine Advocate - Robert Parker - score 87

"...It is a consistent choice among shrewd wine consumers looking for good value from Bordeaux..."

+ more comments : download the pdf «press book»

Colour:

Deep & brilliant ruby.

Nose:

Aromas intermixed of red and black berries
with notes of toasty oak & spices..

Mouth:

Richly fruity, soft et round. Well balanced ;
the tannins will be sweeter from two to
three years to give a very harmonious wine.

Château Cambon La Pelouse

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