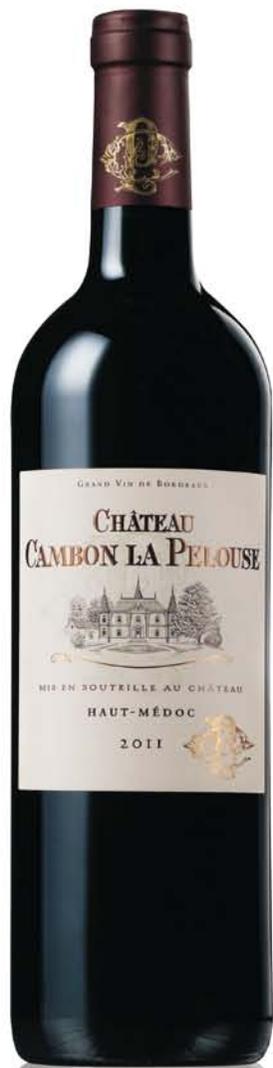




2011 Vintage

Château Cambon La Pelouse



Exhilarating, atypical and surprising ...

Exhilarating because of the early flowering, 3 weeks ahead of the usual time, driven by a very warm and dry spring; and because of how the harvest was managed from 14 to 30 September as in 2003, when having undergone the exceptional weather, we took the risks and won.

Atypical because of the irregular growth cycle. It was quite the opposite of the ideal cycle and water availability, when the vines grow fast in the initial months and undergo limited hydric stress in the second half of the cycle.

Surprising in this context, because the winning strategy was to adapt our vine husbandry techniques to the demands of the weather and our terroir, plot by plot. Again, it was demonstrated that winegrowing involves more attention to detail than sheer accuracy. We had to feel the needs of our vines, miss nothing out and above all abandon our habits. The surprise came at the end, 125 days after flowering, in the tanks.

key figures

Harvesting:

Merlot :
from 13/09 to 29/09

Petit-Verdot :
30/09

Cabernet Sauvignon :
from 26/09 to 30/09

Average yield : 41 hl
Total acidity 3,6 - Ph 3,62 - IPT 85

Blend:

50% Merlot, 47% Cabernet Sauvignon,
3% Petit Verdot

Alcohol:

13,4% vol.

Tasting

Neal Martin - score 86-88

"...good depth and a fleshy, rounded finish that gives a nod to 2009."

Decanter - score 16/20

"...a well made wine."

Tim Atkin - score 90

"Best score of the Haut-Médoc Appellation"

+ more comments : download the pdf «press book»

the estate

Appellation: Haut-Médoc

Soils: large gravel from the quaternary era.

Area: 38 ha

vine growing

Encépagement : Merlot 52% - Cabernet Sauvignon 44%

Petit Verdot 4%

Average age of the vines: 35 years

Density: 5.000 to 7.000 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 : 32 temperature-controlled vats; pre-fermentary maceration

3 to 4 weeks of vatting

Ageing : from 12 to 15 months

40% new barrels - 40% one-year barrels

Selection of 8 coopers

Ageing on the fine lees.

Consultant œnologist : Claude GROS

bottling

Tangential filtration

production

210 000 bottles

owners

Annick & 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