



Château Cambon La Pelouse

2005 Vintage

The grapes of all 4 of our varieties presented a perfect state of health, allowing harvesting to take place without any worries. Our pre-harvesting analyses indicated quite exceptional phenolic and technological ripeness results. Mother Nature offered us perfectly balanced production giving birth to a structured, fresh wine rich in sugar, and with tannins offering unrivalled maturity.

Climatology: 2005 makes the grade

Very favourable to winegrowing, with a water deficit of 30% compared with an average year. Plenty of sunshine but without excess from June to October. A little rain at the end of summer helped ripeness to reach completion, and harvesting management without the grapes suffering in terms of quality.

Our Wine

The year 2005 produced a lower yield than that of 2004 (-15% in volume). The key reasons for this were as follows:

- a better regulated flowering period,
- a significant drought over the first 10 months of the year 2005.

After the abundance of 2004, the 2005 vintage developed in a more restrictive environment. The green harvesting work was adapted to the weather conditions (leaf-stripping on the east side of the vines, no intervention on the west side) and was conducted parsimoniously (balanced load), and the soils were ploughed over.

Leaf treatment was carried out with trace elements in order to strengthen the vegetal part of the plant in June and July, in the framework of our sustainable growing policy.

key figures

Harvesting:

Merlot :
from 20/09 to 30/09

Petit-Verdot :
03/10

Cabernet Franc :
04 & 05/10

Cabernet Sauvignon :
from 07/10 to 12/10

Average yield : 45 hl

Blend:

60% Merlot, 34% Cabernet Sauvignon,
5% Cabernet Franc, 1 % Petit Verdot

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:

2015 - 2019

Anticipated maturity:

2019 - 2024

Harmony Wines/Dishes:

Game, Entrecôte cooked in
a vine-shot burning oven,
Cheese.

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 practisis

Removal of excess buds, leaf-stripping and green harvesting

Ploughing of the ground

œnologie

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



Colour:

Very dark ruby, nice brilliance, purple hints.

Nose:

Nice bouquet, mixing black berries, vanilla and a pretty toasty. Really more dense after aeration.

Mouth:

Pulpy wine, fruit forward style. Very well balanced ;
complex. Superb volume & concentration.
Still very young though it's already excellent.
Rich wine, opulent, exotic & flamboyant.

Tasting

Decanter - Highly Recommended - score 17/20 ★★★★★

"...The nose is echoed on the palate with big yet approachable tannins."

Jancis Robinson - score 16/20

"...a very good drink..."

The Wine Advocate - Robert Parker - score 88-90

"... undoubtedly the finest wine ever made at this estate..."

« more comments : download the pdf «press book»

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