



# 2013 Vintage

## Château Trois Moulins



*2013: a very down-to-earth analysis ...*

2013 was subjected to very Atlantic weather, but it also benefitted from positive factors such as a very sunny summer and very low yields.

2013 was also a real test of winegrowers' skills both in the vineyards and the wineries.

Having good quality sorting and winemaking equipment was an essential advantage.

This vintage will be a very Medoc-like wine: Château Cambon La Pelouse will be blended with a dominant 55% proportion of Cabernet Sauvignon, resulting from poor fruit set amongst the Merlot vines as well as from choices made when planting new vines.

key figures

### Harvesting:

Merlot :  
from 27/09 to 08/10

Cabernet Sauvignon :  
from 03/10 to 11/10

Cabernet Franc :  
from 07/10 to 08/10

Average yield: 34 hl  
Total acidity 3,8 - Ph 3,52 - IPT 75

### Blend:

43% Cabernet Sauvignon, 42% Merlot,  
15% Cabernet Franc

### Alcohol:

13,5% vol.

### the estate

Appellation: Haut-Médoc

Soils: large gravel from the quaternary era.

Area: 28 ha

Since 2009: one tenth of the vineyard has been run organically

Since 2013: working towards ISO 14001 certification

### viticulture

Grape varieties: Merlot 45% - Cabernet Sauvignon 40%  
Cabernet Franc 15%

Average age of the vines: 20 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 elimination of suckers, de-leafing and removal of green fruit.

### œnologie

Machine or manual harvest depending on the plots.

Two manual sorting operations on a vibrating table when the fruit is brought in

Vinification: 32 temperature-controlled tanks, clarification,  
maceration before fermentation.

3 to 4 weeks of vatting

Aged for 12 to 15 months on fine lees.

30% new barrels - 20% one-year barrels

Eight French coopers selected according to barrel specifications.

Consultant œnologist: Hubert de BOUARD

### bottling

Tangential filtration

### production

110 000 bottles

### owners

Annick & Jean-Pierre MARIE

## Vinification

*Clarification, cold soak at 5°C for 2 to 4 days before fermentation.*

*Fermentation started at 18°C, maintained until specific density of 1.030 was reached.*

*Operations during fermentation: 2 "rack and return" per day, punching down with small volumes.*

*Gradual increase in temperature up to 28°C, minimum interference with the tank.*

*After fermentation: stirring up the lees, final soak for 8 to 15 days.*

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