



2014 Vintage

Château Cambon La Pelouse



2014: 300 hours of sunshine in September!

Yes, summer arrived late, but 300 hours of sunshine in September and favourable weather that lasted into October meant that we ended up harvesting some really lovely grapes. In these conditions, the decision to harvest was taken after tasting the fruit, not because of pressure from disease.

The grapes were beautifully ripe thanks to leaf removal on both sides of all rows and early removal of green fruit on some plots. The property received a total of 11 mm of rainfall in September and up to 16th October. You only know you've won, once you're past the finishing line!

This vintage's weather made us have doubts sometimes, but the final sprint gave 2014 the best conditions to make it a year to remember.

key figures

Harvesting:

Merlot :
from 29/09 to 10/10

Petit-Verdot :
15/10

Cabernet Sauvignon :
from 06/10 to 16/10

Estate average yield : 48 hl
Average yield of the 'Grand Vin' : 44 hl
Total acidity 3,55 - Ph 3,64 - IPT 85

Blend:

49% Merlot, 47% Cabernet Sauvignon,
4% Petit Verdot

Alcohol

13,5% vol.

Consultant-œnologist :

Hubert de Bouïard.

the estate

Appellation: Haut-Médoc
Soils: large gravel from the quaternary era.
Area: 39 ha
Since 2001: wine-making effluent treatment station
Since 2009: one tenth of the vineyard has been run organically
Since 2013: working towards ISO 14001 certification

viticulture

Grape varieties: Merlot 55% - Cabernet Sauvignon 41%
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 elimination of suckers, de-leafing. Early picking of green fruit depending on the plot
Traceability of 27 plots

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. 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

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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