



2016 vintage

2016: Let the match begins with 2015...

We all remembered of 2015 as an expected vintage and praised by the critics. 2016 had a different climate course but still owned all the requirements to a creation of a great vintage.

A weather which played leapfrog: a chill and humid winter and early spring (+14% of rains compared to the normal). The summer was hot and very dry, the last rain was in mid-june (-80% of rains, similar to 1959!).

The flowering started the first week of June with no rain at all. South-Médoc terroir mainly composed by gravels allowed to the vine its warming and its vegetal cycle's development. The berry set ran through good conditions, we noticed a few shatters which were not really worrying.

The veraison started on the 25th of July, the water balance was in deficit. It reminded us the 2010 year (except for the water stock which had been formed during the spring). The 13th of September rain (nearly 30 mm), was unexpected and beneficial, it relaunched the maturity. The 22th of September: beginning of the harvest, the 20th of October: final picking. 4 weeks with two options: waiting for one day more or harvesting!

An important difference of temperature (+20°C) during the end of the summer identified this vintage.

In the cellar, the yield was a little bit low compared to last year, Merlot are silk and rich, Cabernet-Sauvignon and Petit-Verdot are full of promise.

2015 and 2016, a good reason to compare... a very different climate course yet.



Cru Bourgeois Agreement
every year since 2008 vintage

key figures

harvesting

Merlot :
from 22/09 to 10/10

Cabernet Sauvignon :
from 11/10 to 19/10

Petit-Verdot :
17/10

Average yield : 45 hl
Ph 3,57

blend

54% Cabernet Sauvignon, 42% Merlot,
4% Petit Verdot

alcohol

14% vol.

consultant-œnologist

Hubert de Boüiard

vinification

Settling of the juice before vinification.

Maceration at 5°C before the fermentation during 4 to 6 days.

Fermentation is launched at 15°C and stabilized at 25°C.

Two releases and one punching of the cap per day.

Final maceration at 28°C during 6 to 12 days.

the estate

Appellation: Haut-Médoc

Soils: large gravel from the quaternary era.

Area: 39 ha

Since 2001: wine-making effluent treatment station

Since 2013: working towards ISO 14001 certification

viticulture

Grape varieties: Cabernet Sauvignon 48% - Merlot 48%

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

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