



Château

Cambon La Pelouse

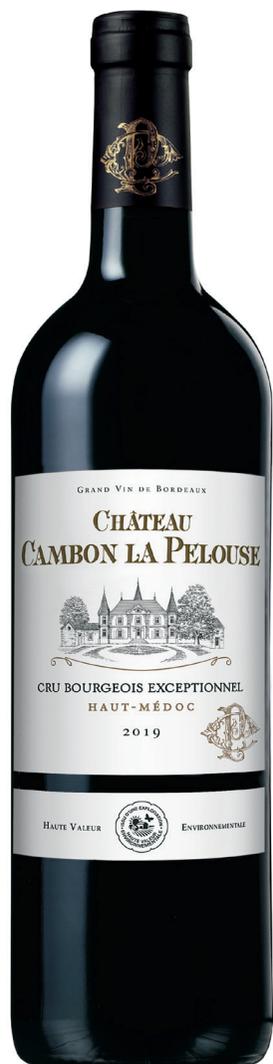
2019 vintage

2019: New breath of air from the southern hemisphere inspires 2019!

This may be the first Bordeaux vintage for Treasury Wine Estates, the new owner of Château Cambon la Pelouse, but they already have substantial experience in Australian, New Zealand, American and Italian vineyards.

Winter came with relatively mild temperatures. February broke 20-year-old records with temperatures 6.3% higher than the average maximum. March was also quite clement resulting in early budburst, which took place five to six days before usual.

A rather cool and wet period in May and at the beginning of June caused vine growth to be quite slow. Despite these slightly fickle weather conditions, the vines were perfectly disease-free and flowering intervened during a fine weekend. With the first day of summer came a distinct change in the weather bringing proper summer warmth and a new kick-start to vine growth. The middle of summer was hot with heatwaves at the end of June and in late July, when growth slowed down, concentrating the flow of sap into the fruit. Hydric stress in August in relation with our gravel soils triggered grape ripening early. The lovely summer gave us good alcohol content, rich phenolic expression and quality tannins. All this gives the wine lovely balance, because it is fresh despite being a hot vintage. The harvest drew to a close on 11th October with a very positive result. The must in the tanks was rich and very aromatic. Alcohol content was high, but comparable to the great Bordeaux years of 2005, 2009, 2010, 2015 and 2018, which is so encouraging for the Australian group's first vintage.



Cru Bourgeois Agreement
every year since 2008 vintage

Cru Bourgeois Exceptionnel
since 2018 vintage

key figures

harvesting

Merlot :
26/09

Cabernet Sauvignon :
10/10

Average yield : 40 hl
Ph 3,69

blend

55% Cabernet Sauvignon, 45% Merlot,

alcohol

14% vol.

consultant-œnologist

Hubert de Bouïard

High Environmental Value, level 3

HEV covers four key areas:

- Biodiversity conservation: wine-making effluent treatment station, planting of hedge, management of water consumptions.
- Plant protection strategy: non use of chemicals product, organic system set up on 15 hectares in 2020
- Managed fertiliser use: use of organic fertilization
- Water resource management: installation of water meter to follow our water consumption in each part of the company

For more information: www.agriculture.gouv.fr

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

Since 2018: HVE environmental certification, level 3

viticulture

Grape varieties: Cabernet Sauvignon 50% - Merlot 46%

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 removal of secondary unwanted shoots, de-leafing and early elimination of green fruit depending on the parcel.

Traceability of 27 plots

œnology

Machine or manual harvest depending on the plots.

Manual sorting operation on vibrating tables.

Fermentation in temperature-controlled tanks.

2 weeks of maceration (daily rack and return)

Aged for 12 to 15 months on fine lees.

bottling

Tangential filtration

production

150 000 bottles



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