



# 2010 Vintage

## Château Cambon La Pelouse



Flowering in June was hampered by cold, damp weather leading to poor fruit set and low yields, which were down 20%, but the vintage fully meets four of the five conditions for it to be considered a "perfect year".

Summer was dry with 40 mm less rain than average with no extremely high temperatures and was extended in the beginning of autumn, which was very light, warm and with very little rainfall.

The vines suffered from hydric stress more in 2010 than in 2009 and the average weight of the grapes was 15% lower. In this regard, 2010 was more like 2005 than 2009.

Moderate day temperatures and cool nights in August and September stimulated the formation of aroma precursors and maintained acidity levels.

At harvest time, the grapes displayed hitherto unequalled potential for making top quality wine. The fruit was carefully vinified in ways designed to get the very best out of a truly fabulous starting material.

key figures

### Harvesting:

Merlot :  
from 28/09 to 11/10

Petit-Verdot :  
13/10

Cabernet Sauvignon :  
from 11/10 to 18/10

Average yield : 38 hl

### Blend:

50% Merlot, 47% Cabernet Sauvignon,  
3% Petit Verdot

Peak:  
2020 - 2032

Alcohol:  
14% vol.

### the estate

Appellation: Haut-Médoc

Soils: large gravel from the quaternary era.

Area: 38 ha

### vine growing

Encépagement : Merlot 52% - Cabernet Sauvignon 44%

Petit Verdot 4%

Average age of the vines: 35 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

### œnology

Harvesting: manual

Strict sorting by hand on a table on reception of the harvest

Wine-making : 32 temperature-controlled vats; pre-fermentary maceration

3 to 4 weeks of vatting

Ageing : from 12 to 15 months

40% new barrels - 40% one-year barrels

Selection of 8 coopers

Ageing on the fine lees.

Consultant œnologist : Claude GROS

### bottling

Tangential filtration

### production

190 000 bottles

### owners

Annick & Jean-Pierre MARIE

## Tasting

Wine Enthusiast - Roger Voss - score 91-93

"Best score of the Haut-Médoc Appellation"

Decanter - Highly Recommended - score 16,5/20 ★★★★★

"Well-extracted black fruits, impressively rich with potential complexity and will show well."

Jamessuckling.com - score 91-92

"...Full body, with silky tannins and a long, long finish."

+ more comments : download the pdf «press book»

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