



Château Cambon la Pelouse 2018

2018: A vintage which confirms the adage « time is valuable »

At the beginning of the vegetative cycle, an aggressive mildew appeared due to a rainy winter and a mild, humid spring.

Work in the vines during the growth cycle and the protection of the sanitary state had to be done very carefully. It was not the moment to have experimental choices. Storms during May and June increased our stress but our filtering soils and high-performing equipment allowed to preserve the future harvest.

Early July: radical change of climate!

Summer was dry and warm (2nd after 2003) but without heatwave. The water deficit is balanced by the waterlogged soils. The sun is light, the nights are chills, we had some rains at the beginning of September. The sanitary state was perfect, the high-pressure system was set up to consider the best.

Harvest time arrived the 19th of September, 20 days where the sanitary state has never been a pressure. Merlots have been picked on the fresh fruits. We have waited for the good maturity for the Cabernets. High thermal range brings taste to the wine. A convergence to make a great wine.

The pleasure of having time stayed a great souvenir of this beautiful 2018 vintage.

Harvest:

Merlot : 19/09 to 01/10
Cabernet-Sauvignon : 02/10 to 10/10
Petit-Verdot : 03/10

Alcohol: 14%

Average yield: 45hl/ha

Ph: 3,74

Blending:

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

Oenologist: Hubert de Bouïard

High Environmental Value, level 3: HVE

WINE-MAKING

Since 20 years, we have practiced the settling of the juice before vinification. Each vat is bled, the juice stayed at a temperature of 2°C to have a clarifying in a few hours. The juice is sent again on the grape skins to do a maceration before fermentation at 5°C during 4 to 6 days. Alcoholic fermentation lasted 10 days. We used a new system of forced-air which allowed a soft release until half fermentation, then, a simple moistening is realized. Final maceration lasted 2 weeks at 28°C.

A daily tasting determined the end of the operations.

The estate

Appellation: Haut-Médoc

Soils: large gravel from the quaternary era

Area: 39 ha

Since 2013: working towards ISO 14001 certification

Since 2018: High Environmental Value, level 3

Viticulture

Grape varieties: 50% Cabernet-Sauvignon; 46% Merlot; 4% Petit Verdot

Average age of the vines: 35 years

Density: 7000 to 5000 vines/ha

Rational protection

Traditional cultivation methods, tilling and cultivation of grass allow the rows. De-budding and removal of secondary unwanted shoots, de-leafing and early elimination of green fruit depending of the parcel.

Traceability of 27 plots.

Oenology

Machine or manual harvest depending on the plots

Two sorting operations, one densimetric, the other manual on vibrating tables 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

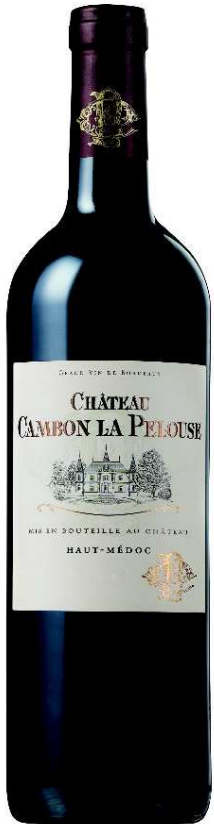
Tangential filtration

Production

230 000 bottles

Owners

Annick & Jean-Pierre Marie



Key figures