Wijnfiche

Château Cambon la Pelouse | Haut-Médoc
France (MEDOC-HAUT-MEDOC) — 2018

Domain

Chateau Cambon La Pelouse

Cru Bourgeois producer Château Cambon la Pelouse, is situated in the south of the Haut-Médoc appellation, close to Château Cantemerle and the border of the Margaux appellation. The estate owns approximately 65 hectares of vines as well as approximately 0.5 hectares in AOC Margaux, from which it produces a special cuvée, Aura de Cambon.

Vinification

Every tank is run off and the juice is cooled to around 2°C which clarifies it in just a few hours. This clear juice is then pumped back over the fruit, which is left to soak before fermentation at temperatures that are maintained around 5°C (41°F) for four to six days. Alcoholic fermentation lasts about ten days. The cap floating on the top of the juice is broken up twice per day, using compressed air or CO2. Later as fermentation proceeds, the cap is simply humidified. A two-week post-fermentation stage takes place at a temperature of 28°C (82°F). The juice is tasted every day to decide when these operations have run their course and should be ended.

Taste

The primary aromas are forthright and intense, reflecting the heat of the vintage, combining blackcurrant fruit with attractive leafy herbaceousness, while the finish is starting to display the graphite and dark-chocolate complexity that is a distinction of good left-bank red bordeaux.

Food pairing

Cheese - hard | Meat - grilled | BBQ | Lamszadel | Souvlaki

General information

Type: Red wine

Grape varieties: Merlot (55%), Cabernet Sauvignon (40%), Petit Verdot (5%)

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

