

CHÂTEAU CAMBON LA PELOUSE

AOC HAUT MEDOC

2023

TECHNICAL DETAILS

Designation

AOC Haut-Médoc

Vintage 2023

The 2023 vintage will remain etched in memory as a challenging year for all winemakers. With a generally warm spring and well-watered by regular rains, the vine was very vigorous and the pressure from cryptogamic diseases was significant. Nevertheless, the evolution of our viticultural techniques, the understanding of our terroirs, and the dedication of our teams enabled us to manage these pressures. The summer, rather cool until the sweltering turn of late August, along with a rather warm and sunny September, allowed the berries to concentrate and retain a certain freshness.

Blend

45% Cabernet-Sauvignon – 53% Merlot – 2% Petit Verdot

Vieillessement

Aged in French oak barrels for 12 months (50% new barrels, 25% Barrels of 1 wine, 25% barrels of 2 wines)

Data :

pH:3.54

Alcohol : 13.50%

Harvest: September 8th to October 2nd 2022

TASTING

Team

Rich and fine. Beautiful structure, light, well-balanced woody notes. Red and black fruits, complex.

