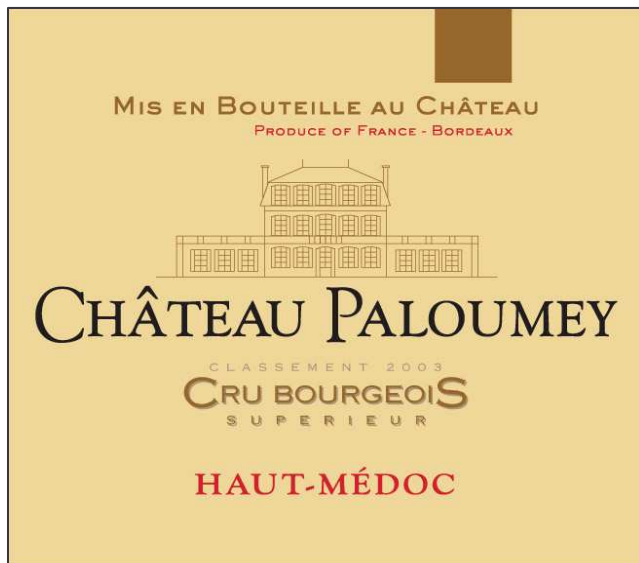


Château Paloumey

Technical Details



Appellation : Haut-Médoc

Community : Ludon-Médoc

Owner : S.A. Château Paloumey

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info@chateaupaloumey.com

Surface : 32 ha

Viticulture

- Grape Varieties : Merlot 40% / Cabernet Sauvignon 55% / Cabernet Franc 5%
- Soil : Garonne gravels from the quaternary period
- Average age of vines: 16 years
- Planting density : 7200 vines/ha
- Sustainable agriculture : label « Ampelos »
- Pruning
 - Leaf and crop thinning

Enology

- *Harvesting* : manually and by machine
- Double sorting on belt, before and after destemming
- *Vinification* : plot by plot; temperature controlled fermentation in stainless steel tanks (80 to 150 hl)
- post fermentation maceration between 20 and 26 days.
- *Aging* : 12 to 15 months in oak casks; 90% French and 10% American oak
- Racking every 4 months

Setting out of bottle

- With egg albumin after final blending
- No filtering before bottling

In 1990 Martine Cazeneuve purchases a prestigious terroir in the South Médoc located next to famous vineyards as La Lagune and Cantemerle. Château Paloumey had already been classified Cru Bourgeois in 1932. Replanting the vineyard and rebuilding the cellars had been a tremendous challenge for Martine; her objective was to achieve the highest quality possible for Paloumey's wines. Her work and commitment had been rewarded in 2003 when the estate was upgraded to Cru Bourgeois Supérieur. Elegant in its style Château Paloumey is part of the greatest wines of the appellation.

2006 VINTAGE

Harvest date

Merlot : from September 20th to 24th

Cabernet Franc : September 29th and 30th

Cabernet Sauvignon : from September 29th to October 5th

Yield : 45 hl/ha

Blend

Cabernet Sauvignon 62%

Merlot 35%

Cabernet Franc 3%

Alcohol : 13,2 % Vol

Production : 92 000 bouteilles

Vintage profil

Vintage 2006 will be a winner thanks to the Cabernet. Anthocyanins and tannins analysis results are even higher than in 2005. Either global warming or an exceptional September weather explain these figures. Cabernet from the outstanding gravel soil of La Lagune plateau, when picked at perfect ripeness, add texture and dimension. Merlot harvested a couple of weeks before cabernet achieved generous roundness and layers of raspberry and wild berry flavors.

Climate conditions

June and July had been very hot. The cool August was followed by a warm and sunny weather in the beginning of September.

Thanks to the micro climate of the South Médoc the harvest took place without rain.