



Vintage profile : Simply exceptional !

Despite the fears caused by May severe hail storms, weather conditions of the following months were exceptional and contributed to save the 2009 harvest. We benefited from a generous weather which encouraged healthy and high quality grapes. A lot of sun and high temperatures were on the agenda of the 2009 summer. This nice weather lasted until the month of September during which the temperature differences between warm days and cool nights were largely favorable to the grapes' ripening and berries' concentration. The 2009 harvest reached a beautiful balance between sugar and low acidity levels, berries were very aromatic and skins showed an intense color.

Harvest date

Merlot : from September 24th to October 5th

Cabernet Sauvignon : from October 10th to October 16th

Cabernet Franc : October 9th

Malolactic fermentation of the free-run juice in oak barrels after drainage.

All press cuts are kept separately in barrels during a period of 10 days in order to refine the selection.

AOC	Haut-Médoc Second wine of Château Paloumey
Yield	42,5 hl/ha
Vinification	Plot by plot Temperature controlled fermentation in stainless steel tanks Post fermentation maceration between 20 and 26 days
Aging	12 months in oak casks and 4 months in stainless steel tanks after the final blending; 90% French oak 10% American oak medium toasted
Fining	With egg albumin after final blending No filtering before bottling
Blend	27% Cabernet Sauvignon 59% Merlot 14% Cabernet Franc
Alcohol	14 % Vol
Production	70 000 bottles



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