

AILES DE PALOUMEY 2013



Appellation : Haut-Médoc

Second Label of Château Paloumey

City : Ludon-Médoc

Owner : S.A. Château Paloumey

33290 LUDON MEDOC

+33 (0)557 880 066 - +33 (0)557 880 067

info@chateaupaloumey.com

Surface : 34 ha

CEO : Martine Cazeneuve

Consultant Winemaker : Daniel Llose

Cellar Master : Pascal Lamarque

TECHNICAL DETAILS

Viticulture

- Grape varieties: Cabernet Sauvignon 55% / Merlot 40% / Cabernet Franc 5%
- Soil: Garonne gravels from the quaternary period
- Average age of vines: 23 years old
- Planting density : 7200 vines/ha
- Sustainable viticulture
- Bud pruning, desuckering, deleafing and green harvest when necessary

Oenology

- Harvest: manual and by machine
- Double sorting on belt, before and after destemming
- Vinification: plot by plot; fermentation in temperature controlled stainless steel tanks (80 to 150 hl). Post fermentation maceration between 20 and 26 days. 30% of malolactic fermentation done in new oak barrels
- Aging : 12 months in oak barrels of 1 or 2 years old
- Coopers : Demptos, Saury, Nadalié, Boutes, Tonnellerie d'Aquitaine. Follow-up of barrels' quality: blind testing every 4 months.
- Racking every 4 months

Bottling

- Egg-white fining
- No filtering before bottling

2013 VINTAGE

2013 Profile:

The 2013 winter, particularly rainy, was characterized by a 25 % rainfall increase compared to the average of the last 30 years. April initiated a dry and sunny spring as well as the beginning of the vegetative cycle. Hopes for a mild spring did not last though. Both May and June were marked by cool, rainy days and by a sun shortage delaying the flowering and provoking coulure in some Merlot plots. The sun and summer temperatures arrived early July and even if the rain slightly continued, the South of Médoc did not suffer from hailstorms. The sun prevailed the first days of September reducing the vintage's delay until rain returned at the middle of the month. The 2013 harvest required a constant adaptation to the weather forecast; the ripening monitoring and the expertise of our winemaking team contributed to the success of this one of a kind vintage. Yields are unfortunately low.

Harvest dates:

Merlot: from October 1st to October 6th 2013

Cabernet Sauvignon: from October 7th to October 11th 2013

Cabernet Franc:

Yield: 35 hl/ha

Blend: Cabernet Sauvignon 20% / Merlot 65% / Cabernet Franc 15%

Alcohol: 13% Vol

Production: 15 000 bottles

Press review:

