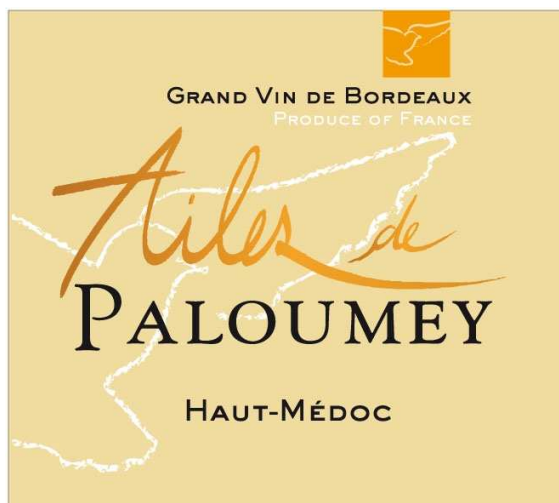


# VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



## AILES DE PALOUMEY 2014

**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

## AILES DE PALOUMEY 2014

**Profile of the 2014 vintage:** An emotional vintage!

Thanks to the mild weather conditions of spring 2014, the flowering was fast and homogenous raising winegrowers' optimism. Alternating between sunny days and cool nights, the month of July contributes to the berries' healthy development. Starting in August, the hopes for a nice vintage unfortunately give way to anxiety. Only a miracle can save the vintage ... the months of September and October exceeded our expectations!

Typical of an Indian summer, sunshine and warm temperatures enabled us to harvest with calm and confidence and to pick beautiful grapes. The 2014 vintage, generous, gave birth to powerful and elegant wines with a beautiful aromatic complexity and a nice freshness.

**Harvest dates:**

Merlot: from September 25<sup>th</sup> to October 6<sup>th</sup> 2014

Cabernet Franc and Cabernet Sauvignon: from October 6<sup>th</sup> to October 16<sup>th</sup> 2014

**Yield:** 44,5 hl/ha

**Blend:**

Merlot 63%

Cabernet Franc 2%

Cabernet Sauvignon 35%

**Alcohol:** 13% Vol

**Production:** 50 000 bottles

**Press review:**

**James Suckling 89 points** The intense graphite nose and crisp acidity make this quite a striking wine with good length. Drink now.