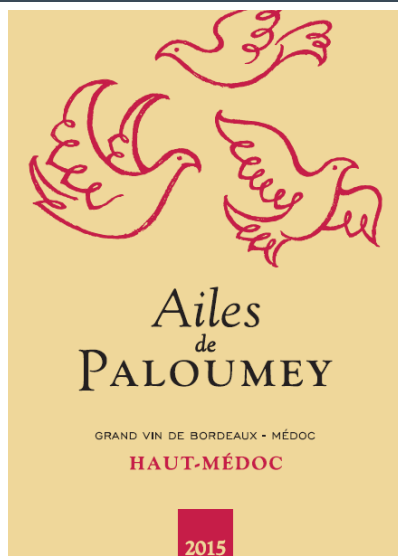


VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



AILES DE PALOUMEY 2015

Appellation : Haut-Médoc

Second Label of Château Paloumey

City : Ludon-Médoc

Owner : S.A. Château Paloumey

33290 LUDON MEDOC

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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: 25 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 2015

2015 profile: A fruity and elegant vintage

2015 winter was mild, neither too wet nor too cold until a last cold snap which delayed the budburst. The thaw that followed allowed the vines to catch up and we got almost exceptional conditions for the flowering. Thanks to the hot and sunny weather of July, we sprayed very little. Vines did not suffer from water stress due to the reserves accumulated in the past years. After a quick and uniform véraison, we welcomed a few rainy days in August. The beginning of September, especially hot and dry the Southern Médoc, increased our hopes for a great vintage! Harvest began on September 17th. Heat combined with a north wind gave us the chance to decide on harvest dates more accurately, tasting berries from our different plots every day. The merlot grapes really impressed us this year. The 2015 vintage is definitely meeting our expectations showing a deep colour, intense fruity aromas and a nice body.

Harvest dates:

Merlot: from September 17th to September 25th

Cabernet Sauvignon: from September 28th to October 7th

Cabernet Franc : September 26th

Yield: 49 hl/ha

Blend:

Merlot 57%

Cabernet Franc 19%

Cabernet Sauvignon 24%

Alcohol: 13.5% Vol

Production: 50 000 bottles

Press review: