

## Vintage profile

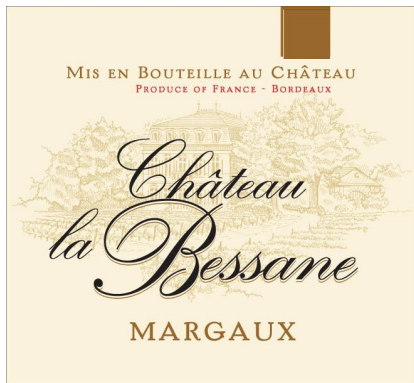
The very hot months of June and July, were followed by cooler temperatures in August. Very warm at the beginning of September with temperature above average. Thanks to his microclimate The Sud-Médoc had only little rainfall; we were lucky to harvest without rain.

The cabernets sign this vintage. Their quality is even higher than in 2005; IPT values (anthocyanes and tannins) are 10% up.

## Harvest Date

Merlots were brought in from 20th of September at perfect maturation.

Cabernets with excellent IPT values followed on September 29th, Petit Verdot followed on September 30th.



<b>AOC</b>	Margaux
<b>Yield</b>	39 hl/ha
<b>Vinification</b>	Plot by plot Temperature controlled fermentation in stainless steel tanks Post fermentation maceration between 20 and 26 days
<b>Aging</b>	12 months in oak casks and 4 months in stainless steel tanks after the final blending; 90% French oak 10% American oak medium toasted 30% new oak
<b>Fining</b>	With egg albumin after final blending No filtering before bottling
<b>Blend</b>	Cabernet Sauvignon 45% Merlot 20% Petit Verdot 35%
<b>Alcohol</b>	13 % Vol
<b>Production</b>	12 000 bottles



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## 85-88

Berry and currant character, with velvety tannins.

James Suckling Wine Spectator - avril 2007



Dense colour and concentrated cabernet fruit, rather four-squared but should age well.

Drink 2011 – 18

Steven Spurrier decanter.com - avril 2007

## 17/20

Tiefes, sattes Purpur-Violett. Warmes, reifes Bouquet, Brombeeren, Black-Currantnoten, erstaunlich tiefgründig, ein Hauch schwarzer Trüffel. Im Gaumen fleischiges Extrakt zeigend, etwas vordergründig, muskulös, versprechende Adstringenz, zeigt momentan etwas mehr Muskeln wie Fleisch und bietet - für diesen Jahrgang - ein überraschendes Potenzial, mit nicht ganz noblen Tanninen, die der Wein noch verdauen muss.

Rene Gabriel Mai 2007