

CHÂTEAU LA BESSANE



Appellation : Margaux

City : Cantenac

Owner : S.A. Château Paloumey

33290 LUDON MEDOC

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Surface : 2,4 ha

CEO : Martine Cazeneuve

Consultant Winemaker : Daniel Llose

Cellar Master : Pascal Lamarque

TECHNICAL DETAILS

Viticulture

- Grape Varieties : Petit Verdot 45% / Cabernet Sauvignon 20% / Merlot 35%
- Soil : Gravels, pebbles and sand
- Average age of vines: 25 years
- Planting density : 6 700 vines/ha
- Sustainable viticulture
- Bud pruning, desuckering, deleafing and green harvest when necessary

Winemaking

- Harvest: manual and by machine
- Double sorting: mechanical then manual on a vibrating table
- Vinification: plot by plot; fermentation in temperature controlled stainless steel tanks (40 to 180 hl). Post fermentation maceration between 20 and 26 days. 30% of malolactic fermentation done in new oak barrels
- Aging : 12 months in oak barrels; 30% new oak
- Follow-up of barrels' quality: blind testing every 4 months.
- Racking every 4 months

Bottling

- Egg-white fining
- No filtering before bottling

In 1993, Martine Cazeneuve took over a little jewel next to Cantenac in the famous appellation of Margaux. La Bessane vineyards have 45% of Petit Verdot which is exceptional within this appellation. Everything is done so that the Petit Verdot achieve maximum body, color and richness in Château La Bessane.

2013 VINTAGE

Profile of the 2013 vintage:

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: October 4th - Cabernet Sauvignon: October 11th

Petit Verdot: October 11th

Yield: 39 hl/ha

Blend: Cabernet Sauvignon 30% - Merlot 45% - Petit Verdot 25%

Alcohol: 13% Vol

Production : 11 000 bottles

Press review:

Decanter April 2014 **15.75/20pts (85+/100pts)** Broad (for Margaux) and lively fruit, good tannins, Well made - SP

Guide Hachette des Vins 2017 1 étoile

Un quart de petit verdot se marie au merlot et au cabernet-sauvignon dans ce margaux. [...] loué pour son bouquet intense et fin de fruits rouges frais, de vanille et de torréfaction, pour sa bouche aux arômes de raisin mûr et de réglisse, construite sur des tanins fins et élégants qui se pressent dans une harmonieuse et longue finale encore sur le bois. Proche des deux étoiles.

