

VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



CHÂTEAU LA BESSANE 2014

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: 45% Petit Verdot / 20% Cabernet Sauvignon / 35% Merlot
- Soil: Gravels, pebbles and sand
- Average age of vines: 27 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.

2014 VINTAGE

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 25th to October 6th 2014

Cabernet Sauvignon: from October 6th to October 16th 2014

Petit Verdot: October 13th 2014

Yield: 50 hl/ha

Blend: Merlot 52% / Cabernet Sauvignon 27%

Petit Verdot 21%

Alcohol: 13% Vol

Production: 15 000 bouteilles

Press review:

Le Point Mai 2015 **14** Fruits rouges framboise bouche ronde, tanins frais belle matière un peu serré en finale. O = 2018 G= 12 ans

