

CHÂTEAU LA GARRICQ



Appellation : Moulis-en-Médoc
Cru Bourgeois

City : Moulis-en-Médoc

Owner : S.A. Château Paloumey
33290 LUDON MEDOC

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info@chateaupaloumey.com

Surface : 2.6 ha

CEO : Martine Cazeneuve

Consultant Winemaker : Daniel Llose

Cellar Master : Pascal Lamarque

TECHNICAL DETAILS

Viticulture

- Grape varieties: Cabernet Sauvignon 50% / Merlot 30% / Petit Verdot 20%
- Soil: Gravels and marly clay
- Average age of vines: 25 years old
- 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 takes over Château La Garricq. Thanks to the complex terroir and the relatively high percentage of Petit Verdot, Château La Garricq is a full-bodied wine with a beautiful personality.

2012 VINTAGE

2012 Profile: A vintner's vintage

The 2012 winter was particularly cold and dry. Cool and dampness characterized the spring season and slowed the bloom evolution. The summer started late with a warm weather settling in August: consequently, the maturing was slow and heterogeneous. Because of the unpredictable weather, mildew was particularly virulent. The August heatwave fortunately helped to fight against the fungus. The warm and sunny weather of September favored the spectacular start of reds' maturation along with concentration of sugars and accumulation of phenolic compounds.

Differences of temperature between day and night and cool nights enhanced aromatic expression and synthesis of anthocyanins.

The 2012 harvest marks the return of a more traditional calendar. The beautiful late season enabled us to wait for grapes' perfect ripeness. Unfortunately, yields are low.

Harvest dates

Merlot: October 12th - Cabernet Sauvignon: October 16th

Petit Verdot: October 10th

Yield: 35 hl/ha

Blend: Cabernet Sauvignon 40% / Merlot 48% / Petit Verdot 12%

Alcohol: 13% Vol

Production : 13 000 bottles

Guide Hachette des Vins 2016 Septembre 2015 **1 étoile**

The Wine Enthusiast **91** With 20% of Petit Verdot in the blend, the wine has both great color and a rounded, full-bodied blackberry character. This perfumed wine needs to age, so drink from 2018. (05/01/2015)

Wine Spectator February 2015 **87**

