

# VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



## CHÂTEAU LA GARRICQ 2014

**Appellation :** Moulis-en-Médoc

Cru Bourgeois du Médoc

**City :** Moulis-en-Médoc

**Owner :** S.A. Château Paloumey

33290 LUDON MEDOC

+33 (0)557 880 066 - +33 (0)557 880 067

info@chateaupaloumey.com

**Surface:** 2.98 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 marlsh clay
- Average age of vines: 27 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.*

## 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 25<sup>th</sup> to October 6<sup>th</sup> 2014

Cabernet Sauvignon: from October 6<sup>th</sup> to October 16<sup>th</sup> 2014

Petit Verdot: October 13<sup>th</sup> 2014

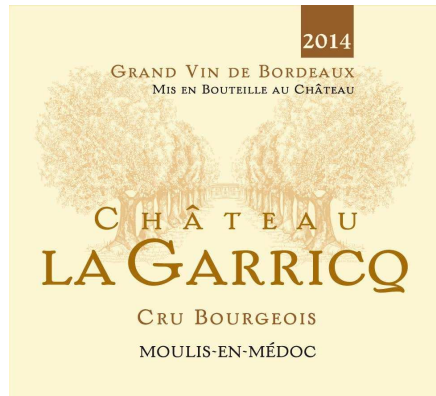
**Yield:** 44,2 hl/ha

**Blend:** Merlot 50% / Cabernet Sauvignon 36%

Petit Verdot 14%

**Alcohol:** 13% Vol

**Production:** 16 500 bouteilles



## CHÂTEAU LA GARRICQ 2014 PRESS REVIEW

**James Suckling 92 points** Ripe and beautiful berry character with currant and spice undertones. Full body, round tannins and a flavorful finish. Drink now or hold.

**Wine Enthusiast 91 points** This is a small property under the same ownership as Château Paloumey. It is unusual in the 20% Petit Verdot that goes into the blend. That gives the wine its deep color and rich generous black-plum fruit. Solid and dense, the wine will age well. Drink from 2020.

**Le Point** Mai 2015 **15/15,5** Fruits rouges, épices, bouche souple, tanins fins, délicats, gourmand, frais et fin, finale souple, soyeuse. O = 2018 G= 12 ans

**Le Figaro** 2015 **15.50/20** Un joli vin souple, aromatique, tannins fins, les tannins apparaissent en finale

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### CHÂTEAU PALOUMEY

**Appellation** : Haut-Médoc

Cru Bourgeois du Médoc

**Commune** : Ludon-Médoc

**Propriétaire** : S.A. Château Paloumey

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**Surface** : 34 ha

**PDG** : Martine Cazeneuve

**Œnologue conseil** : Daniel Llose

**Responsable technique** : Pascal Lamarque