

CHÂTEAU PALOUMEY

AOC HAUT-MÉDOC

2010

VINTAGE

Vintage profile :

Excellent potential: a beautiful duo with 2009!

A slight delay of budburst and flowering was the consequence of 2010 harsh winter and spring months alternating between rain, dryness and freshness. Late June heavy showers unfortunately provoked flower abortion and millerandage in some Merlot plots. The summer weather which followed (heat, dryness and generous sunshine periods) combined with some water stress allowed an excellent maturation of grapes. Favorable variations between warm days and cool nights early September created optimal conditions for the upcoming 2010 harvest.

Berries are small and concentrated, tannins ripe and colors dark and intense: this new vintage is ideally balanced in many respects. Small yields are the only drawback!

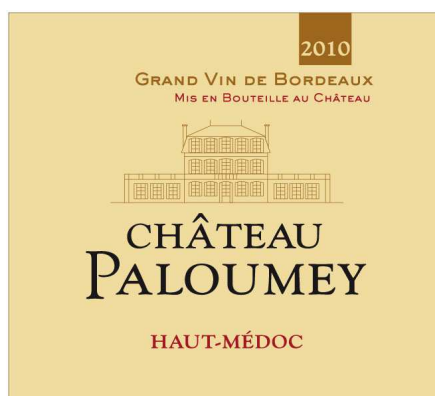
Harvest date

Merlot : September 28th - October 6th

Cabernet Sauvignon : October 7th - October 16th

Malolactic fermentation of the free-run juice in oak barrels after drainage.

All press cuts are kept separately in barrels during a period of 10 days in order to refine the selection.



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Yield	35,4 hl/ha
Vinification	Plot by plot Temperature controlled fermentation in stainless steel tanks Post fermentation maceration between 25 and 30 days
Consulting winemaker	Daniel Llose
Aging	12 months in oak casks 90% French oak 10% American oak medium toasted 30% new oak
Fining	With egg albumin after final blending No filtering before bottling
Blend	Cabernet Sauvignon 65% Merlot 35%
Alcohol	14 % Vol
Production	110 000 bottles

GUIDE HACHETTE DES VINS SELECTION 2014 1 étoile Non content d'être agréable à regarder dans sa livrée hésitant entre le pourpre et le rubis, il est fort plaisant à l'olfaction, dévoilant des jolies senteurs de fruits noirs rehaussées d'une note épicée. Tout aussi plaisant, le palais allie souplesse et volume, élégance et charpente serrée, avant de s'ouvrir sur une longue finale aux accents grillés et vanillés.

WINE SPECTATOR, Janvier 2013 Score: 91 Dark, grippy and very tarry, with lots of pebbly tannins driving underneath the layers of boysenberry, steeped fig and blackberry fruit. Ample baker's chocolate and dark tobacco fill in the remaining space. This will need a little cellaring to round into form, but remains a very solid, muscular version. Best from 2015 through 2022. 350 cases imported. **One of the 12 Bordeaux Under \$20 by James Molesworth**

DECANTER, Janvier 2013 16.75 Sweet, intense oaky nose, blackcurrants and some menthol. Crunchy, ripe red berry fruits and fresh acidity on the palate which has purity and a long finish. **One of Stephen Brook top three : Martine Cazeneuve has worked hard to improve quality of her Médoc properties. The 2009 Paloumey was excellent, and the 2010 is its equal...**

James Suckling Score: 89 points Notes de chocolat et de framboises en bouche avec une pointe de fût de chêne. Moyennement corsé sur une finale aux tannins fondus.

Jancis Robinson, Octobre 2012 16.5 Drink 2014-2021
Merlot, Cabernet Sauvignon. Very dark purple. Scented. Lots of fruit and intensity without extraneous sweetness. What's not to like? Quite racy.

Wine Enthusiast, Roger Voss, January 2013 92

Bernard Burtschy – Le Figaro 15.5 65 cabernet-sauvignon, 35 merlot. Robe noire. Nez réglisse. Bouche dense et belle matière, fin, beaux tannins.

René Gabriel – Weinwisser 18/20

Le Point supplément-Jacques Dupont-12 mai 2011 15 Poivre, épices, bouche tendue, vive, assez tannique, beaucoup de matière, boisé marqué, vin dans un style moderne mais sans excès.