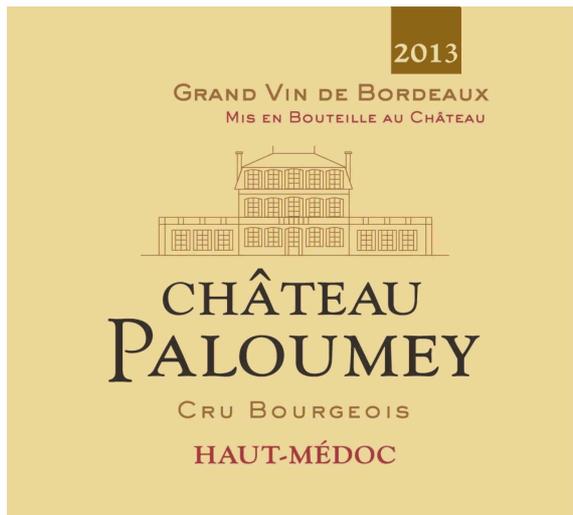


CHÂTEAU PALOUMEY



Appellation : Haut-Médoc

Member of the Alliance des Crus Bourgeois

City : Ludon-Médoc

Owner : S.A. Château Paloumey

33290 LUDON MEDOC

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

info@chateaupaloumey.com

Surface : 34 ha

CEO : Martine Cazeneuve

Consultant Winemaker : Daniel Llose

Cellar Master : Pascal Lamarque

When Martine Cazeneuve purchased Château Paloumey in 1990, in partnership with the company François Charles Oberthur, her goal was to revive a forgotten chateau with a prestigious terroir located next to the famous Châteaux La Lagune and Cantemerle. Replanting the vineyard and rebuilding cellars have been a tremendous challenge to achieve the highest quality possible for Paloumey wines. After years of hard work, commitment and passion, the estate was brought back to life and now extends over 34 hectares. Always striving for excellence in winemaking and viticulture, Château Paloumey is known for its elegant style and is one of the leading wines of the appellation.

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.

TECHNICAL DETAILS

Viticulture

- Grape varieties: Cabernet Sauvignon 55% / Merlot 42% / Cabernet Franc 3%
- Soil: Garonne gravels from the quaternary period
- Average age of vines: 22 years old
- Planting density : 7200 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

Harvest dates:

Merlot: from October 1st to October 6th 2013

Cabernet Sauvignon: from October 7th to October 11th 2013

Yield: 35 hl/ha

Blend: Cabernet Sauvignon 55% / Merlot 42% / Cabernet Franc 3%

Alcohol: 13% Vol

Production: 90 000 bottles

Press review:

The Wine Enthusiast 90/100 (3/01/2016) In 2013, the producers have managed to highlight good fruit and dry tannins that also sustain the juiciness. The wine is still firm and will take a while to develop, so wait until 2018.

Decanter April 2014 **15.75/20pts (85+/100pts)** Fresh but still quite grippy fruit, has depth to mature - Steven Spurrier

Antonio Galloni 85/88 An exuberant, flashy wine, the 2013 Paloumey hits the palate with racy red berries, pomegranate, spices and wild flowers. The style is decidedly racy and opulent for the year, but it all works very nicely. There is plenty to like here.

Jean-Marc Quarin **Note Potentiel 14,5** **Note plaisir 14**
Vin fruité, agréable et léger. 2016 - 2022