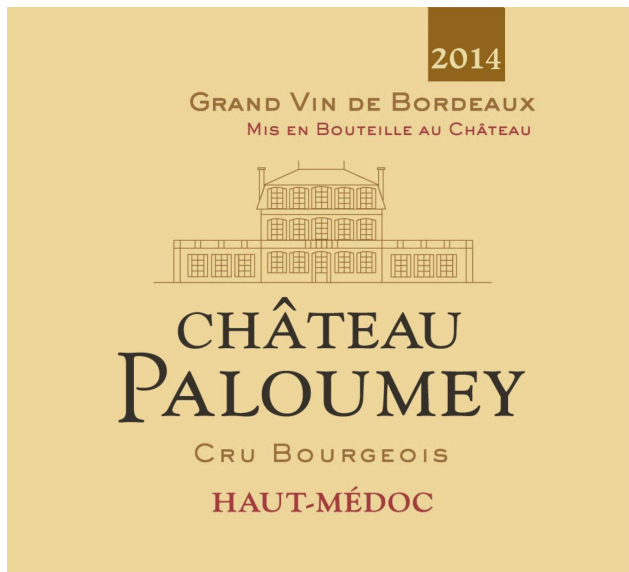


VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



CHÂTEAU PALOUMEY

Appellation : Haut-Médoc

Cru Bourgeois du Médoc

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

TECHNICAL DETAILS

Viticulture

- Grape varieties: Cabernet Sauvignon 55% / Merlot 42% / Cabernet Franc 3%
- Soil: Garonne gravels from the quaternary period
- Average age of vines: 24 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. Malolactic fermentation: 30% 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

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.

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

Yield: 44,5 hl/ha

Blend:

Cabernet Sauvignon 55% / Merlot 45%

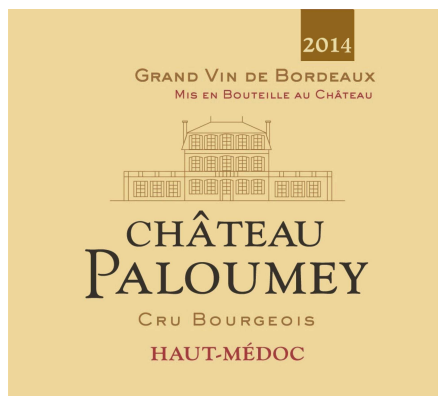
Alcohol: 13% Vol

Production: 120 000 bottles



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CHÂTEAU PALOUMEY 2014 PRESS REVIEW

Wine Enthusiast 91 points A structured, Cabernet Sauvignon-dominated wine that is already showing its ripe juicy side. It is already impressive, with its layers of tannins as well as acidity. The black-currant fruitiness of the vintage is shining through. Currently performing well, this property is at the southern end of the Haut-Médoc region. Drink the wine from 2019.

Concours de Bordeaux, Vins d'Aquitaine 2017 Silver Medal



Le Point Mai 2015 **14** Nez boisé, cerise, bouche fraîche, tanins un peu accrocheurs, serré en finale.
O = 2019 G= 12 ans

Le Figaro 2015 **16/20** Un vin très élégant, de légèreté, demi-corps, bonne longueur.

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