

CHÂTEAU HAUT CARMAILLET

2005
VINTAGE

Vintage profile

A cold and dry winter. Thanks to warm spring temperatures the flowering was rapid and homogenous.

The summer was hot and dry; rainfall has been 2x inferior and temperature up 1,7°C compared to average years. Cool nights and warm days ensured a slow, long and regular ripening. Sugar and polyphenol values hit record heights. Berries were quite small and in perfect sanitary conditions, bringing down the yields.

Harvest Date

Merlots were brought in from September 20 at perfect maturation.

Cabernets with record IPT values followed starting from October 4th until October 14th.



AOC	Haut-Médoc Second wine of Château Paloumey
Yield	39 hl/ha
Vinification	Plot by plot Temperature controlled fermentation in stainless steel tanks Post fermentation maceration between 20 and 26 days
Aging	12 months in oak casks and 4 months in stainless steel tanks after the final blending; 90% French oak 10% American oak medium toasted
Fining	With egg albumin after final blending No filtering before bottling
Blend	Cabernet Sauvignon 50% Merlot 50%
Alcohol	13,45 % Vol
Production	60 000 bottles



S.A. CHÂTEAU PALOUMEY

33290 LUDON - MEDOC

TEL: 05 57 88 00 66 FAX: 05 57 88 00 67

www.chateaupaloumey.com info@chateaupaloumey.com