

Vintage Profile

Overall a very slow growing cycle from the beginning of the season to the end. Budding, leaf growing took more time than usual. Frost on the 6th and 7th of April. Thunderstorms in May, sunshine and rain in June. New hopes return after perfect July. August and the beginning of September are rather grey and wet.

The second part of September and a fine October with dry, sunny days and fresh nights, finally allow an effective last-minute ripening.

Late harvest with low yields and a very heterogeneous crop.

Harvest Dates

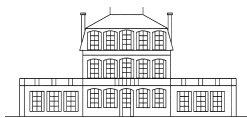
Merlot : from September 29th to October 11th

Cabernet Sauvignon : from October 14th to October 20th

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



AOC	Haut-Médoc Second wine of Château Paloumey
Yield	41 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 % Vol
Production	48 000 bottles



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