

Vintage profile

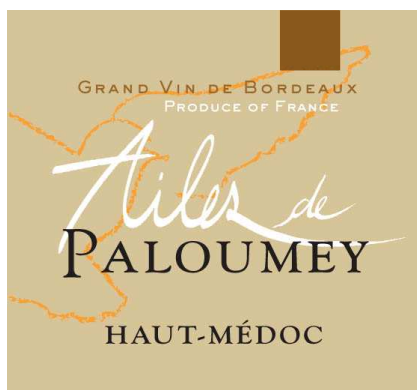
The very hot months of June and July, were followed by cooler temperatures in August. Very warm at the beginning of September with temperature above average. Thanks to his microclimate The Sud-Médoc had only little rainfall; we were lucky to harvest without rain.

The cabernets sign this vintage. Their quality is even higher that in 2005; IPT values (anthocyanes and tannins) are 10% up.

Harvest Date

Merlots were brought in from 20th of September at perfect maturation.

Cabernets with good IPT values followed starting from 29th of October until October 5th.



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% Vol
Production	90 000 bottles



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