



Vintage profile :

Excellent potential: a beautiful duo with 2009!

A slight delay of budburst and flowering was the consequence of 2010 harsh winter and spring months alternating between rain, dryness and freshness. Late June heavy showers unfortunately provoked flower abortion and millerandage in some Merlot plots. The summer weather which followed (heat, dryness and generous sunshine periods) combined with some water stress allowed an excellent maturation of grapes. Favorable variations between warm days and cool nights early September created optimal conditions for the upcoming 2010 harvest.

Berries are small and concentrated, tannins ripe and colors dark and intense: this new vintage is ideally balanced in many respects. Small yields are the only drawback!

Harvest date

Merlot : September 28th - October 6th

Cabernet Sauvignon : October 7th -October 16th

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

All press cuts are kept separately in barrels during a period of 10 days in order to refine the selection.

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| AOC | Haut-Médoc Second wine of Château Paloumey |
| Yield | 35,4 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 | 55% Cabernet Sauvignon 40% Merlot 5% Cabernet Franc |
| Alcohol | 14 % Vol |
| Production | 50 000 bottles |



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