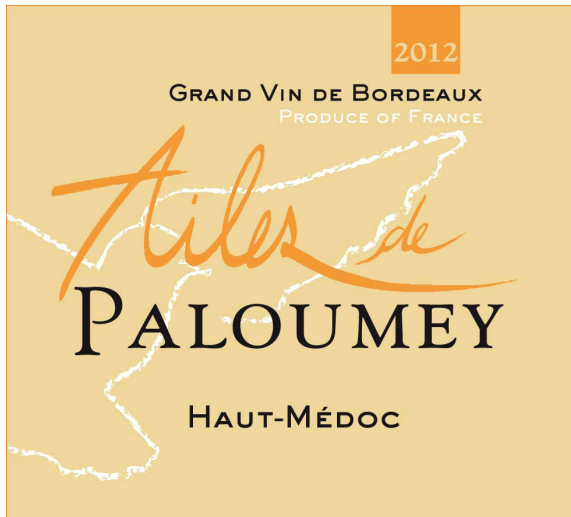


AILES DE PALOUMEY



Appellation : Haut-Médoc

Second Label of Château Paloumey

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 40% / Cabernet Franc 5%
- Soil: Garonne gravels from the quaternary period
- Average age of vines: 23 years old
- Planting density : 7200 vines/ha
- Sustainable viticulture
- Bud pruning, desuckering, deleafing and green harvest when necessary

Oenology

- Harvest: manual and by machine
- Double sorting on belt, before and after destemming
- Vinification: plot by plot; fermentation in temperature controlled stainless steel tanks (80 to 150 hl). Post fermentation maceration between 20 and 26 days. 30% of malolactic fermentation done in new oak barrels
- Aging : 12 months in oak barrels of 1 or 2 years old
- Coopers : Demptos, Saury, Nadalié, Boutes, Tonnellerie d'Aquitaine. Follow-up of barrels' quality: blind testing every 4 months.
- Racking every 4 months

Bottling

- Egg-white fining
- No filtering before bottling

2012 VINTAGE

2012 Profile: A vintner's vintage

The 2012 winter was particularly cold and dry. Cool and dampness characterized the spring season and slowed the bloom evolution. The summer started late with a warm weather settling in August: consequently, the maturing was slow and heterogeneous. Because of the unpredictable weather, mildew was particularly virulent. The August heatwave fortunately helped to fight against the fungus. The warm and sunny weather of September favored the spectacular start of reds' maturation along with concentration of sugars and accumulation of phenolic compounds.

Differences of temperature between day and night and cool nights enhanced aromatic expression and synthesis of anthocyanins.

The 2012 harvest marks the return of a more traditional calendar. The beautiful late season enabled us to wait for grapes' perfect ripeness. Unfortunately, yields are low.

Harvest dates:

Merlot: from October 1st to October 8th 2012

Cabernet Sauvignon: from October 9th to October 15th 2012

Yield: 35 hl/ha

Blend:

Cabernet Sauvignon 42% / Merlot 58%

Alcohol: 13% Vol

Production: 30 000 bottles



Silver Medal

Concours de Bordeaux 2015