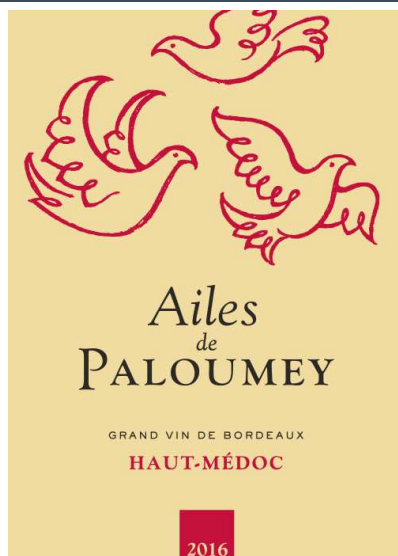


# VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



## AILES DE PALOUMEY 2016

**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 :** Pierre 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: 25 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

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## AILES DE PALOUMEY 2016

### 2016 profile: A vintage of all records

2016 started with an atypical winter, mild temperatures and a lot of rain. Spring continued on the same path with more rain. On the physiological side, 2016 is an early year: budding started last week of March for Merlots. The rain and the relative spring freshness delayed the flowering that began around June 2nd-5th. Then, the rain stopped sharply at the end of June. The 2016 summer is the driest we have known for more than 40 years! Signs of water stress were observed on some plots of young vines and the grapes changed colour quite slowly. The 50 mm rainfall of September 13th favored the maturation of the berries. Paradoxically despite the summer drought, the 2016 harvest started quite late on September 27th. The great weather conditions allowed us to wait for the right moment in order to pick beautiful and healthy grapes. Unfortunately, the yields are down about 15% compared to last year.

### Harvest dates:

Merlot: from September 27<sup>h</sup> to October 7<sup>th</sup>

Cabernet Sauvignon: from October 7<sup>th</sup> to October 17<sup>th</sup>

Cabernet Franc : October 14<sup>th</sup>

**Yield:** 40 hl/ha

### Blend:

Merlot 64%

Cabernet Sauvignon 33%

Cabernet Franc 3%

**Alcohol:** 13% Vol

**Production:** 40 000 bottles