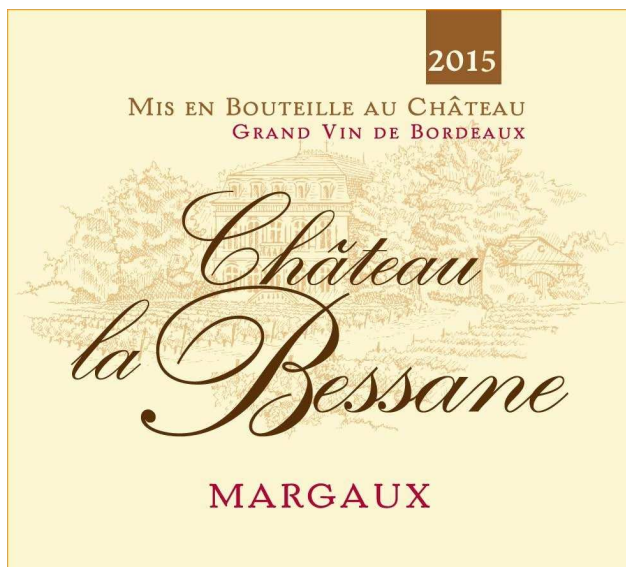


VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



CHÂTEAU LA BESSANE 2015

Appellation : Margaux

City : Cantenac

Owner : S.A. Château Paloumey

33290 LUDON MEDOC

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info@chateupaloumey.com

Surface : 2,4 ha

CEO: Martine Cazeneuve

Consultant Winemaker: Daniel Llose

Cellar Master: Pascal Lamarque

TECHNICAL DETAILS

Viticulture

- Grape Varieties: 45% Petit Verdot / 20% Cabernet Sauvignon / 35% Merlot
- Soil: Gravels, pebbles and sand
- Average age of vines: 27 years
- Planting density: 6 700 vines/ha
- Sustainable viticulture
- Bud pruning, desuckering, deleafing and green harvest when necessary

Winemaking

- Harvest: manual and by machine
- Double sorting: mechanical then manual on a vibrating table
- Vinification: plot by plot; fermentation in temperature controlled stainless steel tanks (40 to 180 hl). Post fermentation maceration between 20 and 26 days.
- 30% of malolactic fermentation done in new oak barrels
- Aging : 12 months in oak barrels; 30% new oak
- Follow-up of barrels' quality: blind testing every 4 months.
- Racking every 4 months

Bottling

- Egg-white fining
- No filtering before bottling

In 1993, Martine Cazeneuve took over a little jewel next to Cantenac in the famous appellation of Margaux.

La Bessane vineyards have 45% of Petit Verdot which is exceptional within this appellation. Everything is done so that the Petit Verdot achieve maximum body, color and richness in Château La Bessane.

2015 VINTAGE

2015 profile: A fruity and elegant vintage

2015 winter was mild, neither too wet nor too cold until a last cold snap which delayed the budburst. The thaw that followed allowed the vines to catch up and we got almost exceptional conditions for the flowering. Thanks to the hot and sunny weather of July, we sprayed very little. Vines did not suffer from water stress due to the reserves accumulated in the past years. We decided to thin out our Petit Verdot leaves and grapes to limit yields. After a quick and uniform véraison, we welcomed a few rainy days in August. The beginning of September, especially hot and dry in the Southern Médoc, increased our hopes for a great vintage. Harvest started on September 25th. Heat combined with a north wind gave us the chance to decide on harvest dates more accurately, tasting berries from our different plots every day. The picked grapes were very healthy and our Petit Verdot beautiful!

Harvest dates:

Merlot: September 25th and September 30th

Cabernet Sauvignon: October 6th and October 8th

Petit Verdot: September 30th and October 8th

Yield: 50 hl/ha

Blend: Merlot 55% / Cabernet Sauvignon 25%

Petit Verdot 20%

Alcohol: 13% Vol

Production: 14 300 bouteilles

Bernard Burtschy (Le Figaro) 15

Jacques Dupont (Le Point) 15,5

Cerise, cassis, frais, tanins serrés, gros potentiel, persistant, finale épicée. O = 2019
G = 15 ans

