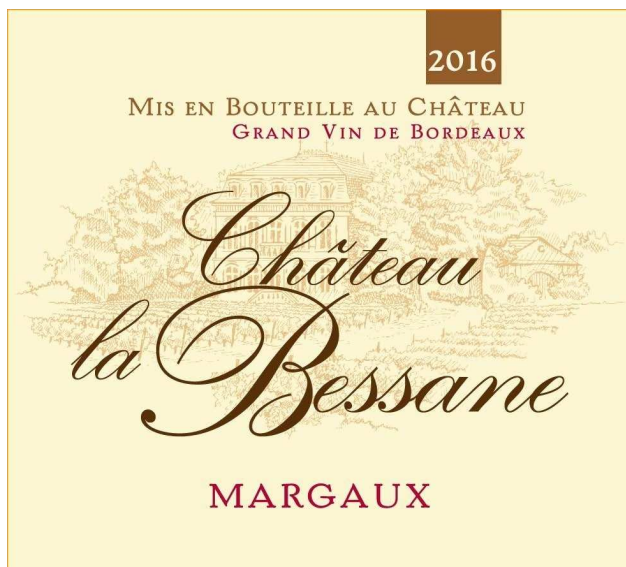


VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



CHÂTEAU LA BESSANE 2016

Appellation : Margaux

City : Cantenac

Owner : S.A. Château Paloumey

33290 LUDON MEDOC

+33 (0)557 880 066 - +33 (0)557 880 067

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.

2016 VINTAGE

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. 2016 is a powerful and well-balanced vintage, with aromas of black fruits and liquorice on the nose, an ample, fleshy and greedy mouthfeel sustained by a great freshness and a very nice length.

Harvest dates: Merlot: from September 27th to October 7th / Cabernet Sauvignon: from October 7th to October 17th /

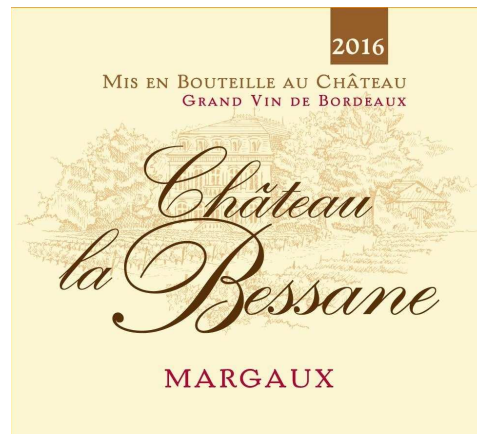
Petit Verdot: October 14th

Yield: 45 hl/ha

Blend: Cabernet Sauvignon 25% / Merlot 50% / Petit Verdot 25%

Alcohol: 13.5 % Vol

Production: 13 300 bouteilles



PRESS REVIEW CHÂTEAU LA BESSANE 2016

James Sucking 89-90

Jean-Marc Quarin 14.75

Yves Beck 86-87 Dégusté le 27.03.17 50% Merlot, 25% Cabernet Sauvignon, 25% Petit Verdot Rouge grenat aux reflets violacés. Bouquet intense, bien typé Margaux. Notes de framboises et de menthe. Attaque juteuse et friande. Corps équilibré et fruité. Les tannins sont bien intégrés et la structure octroie de la...

Gault Millau 16/17,5 Nez très floral, belle expression de fruits noirs à point. Un beau charnu, de l'acidité aussi qui tend l'ensemble pour une finale fraîche et sur l'allonge. Un vin assez vertical qui offre une belle précision de grain. Une vraie réussite.

CHÂTEAU LA BESSANE 2015

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