

Vintage profile

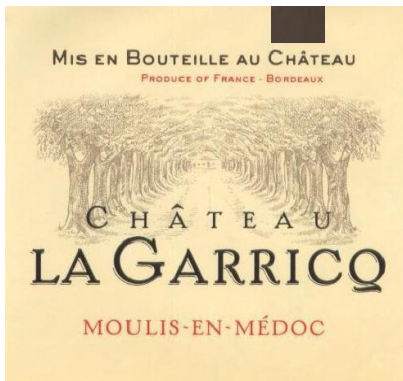
The very hot months of June and July, were followed by cooler temperatures in August. Very warm at the beginning of September with temperature above average. Thanks to his microclimate The Sud-Médoc had only little rainfall; we were lucky to harvest without rain.

The cabernets sign this vintage. Their quality is even higher than in 2005; IPT values (anthocyanes and tannins) are 10% up.

Harvest Date

Merlots were brought in from 20th of September at perfect maturation.

Cabernets with excellent IPT values followed on September 29th, Petit Verdot followed on September 30th.



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AOC	Moulis
Yield	44 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 30% new oak
Fining	With egg albumin after final blending No filtering before bottling
Blend	Cabernet Sauvignon 50% Merlot 30% Petit Verdot 20%
Alcohol	13 % Vol
Production	14 500 bottles

85-88

Some berry and spice character. Medium-bodied, with firm tannins and a medium finish.

James Suckling Wine Spectator - avril 2007



Intense colour, masses of ripe blackcurrant fruit but a little coarse and over-extracted.

Drink 2011 – 16

Steven Spurrier decanter.com - avril 2007

17/20

Erstauslich dunkles Weinrot, lila Schimmer. Würziges Bouquet, Nelkenköpfe, Lebkuchengewürze, ein Hauch Zimt und viel Brombeeren. Samtener, sehr eleganter Gaumen, Velours-artige Textur, reife, cremige Gerbstoffe, toll gebündelt im Finale, mittleres Alterungspotenzial, einer der finesshaftesten Moulis-Weinen. Die tolle Süsse stammt vielleicht auch von den rund 10 % amerikanischen Eichenfässern die eingesetzt wurden und den Wein so besonders sexy machen! — **Rene Gabriel** Mai 2007



Médaille d'argent au Concours
de Bordeaux- Vins d'Aquitaine 2008