

CHÂTEAU LA GARRICQ

AOC MOULIS

2007
VINTAGE

Vintage profile

The April temperatures had been exceptionally high and caused early flowering. An all over cold and rainy summer pushed back the grape ripeness. Thanks to the considerable efforts made by removing the water shoots on the trunks during May mildew was kept at bay. The first 3 weeks in September finally saved this vintage. Cabernets were brought in with ripe and fine-grained tannins.

Harvest Date

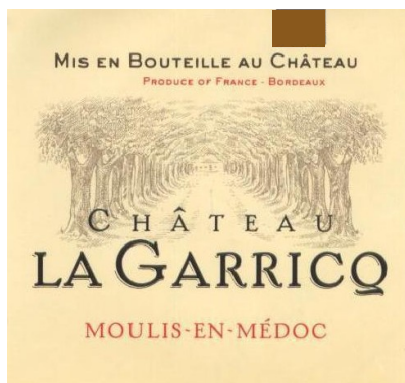
Merlot : September 24th - October 4th

Cabernet Sauvignon : October 5th - October 12th

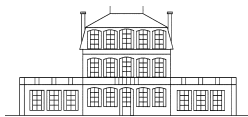
Petit Verdot : October 5th and 6th

Malolactic fermentation of the free-run juice in oak barrels after drainage.

All press cuts are kept separately in barrels during a period of 10 days in order to refine the selection.



Yield	43,5 hl/ha
Vinification	Plot by plot Temperature controlled fermentation in stainless steel tanks Post fermentation maceration between 25 and 30 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 35% Petit Verdot 15%
Alcohol	13 % Vol
Production	14 400 bottles



S.A. CHÂTEAU PALOUMEY

33290 LUDON - MEDOC

TEL: 05 57 88 00 66 FAX: 05 57 88 00 67

www.chateaupaloumey.com info@chateaupaloumey.com

