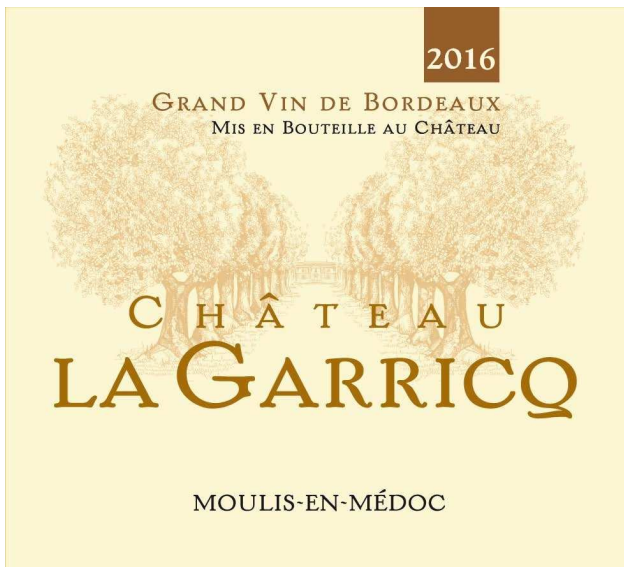


VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



CHÂTEAU LA GARRICQ 2016

Appellation : Moulis-en-Médoc

Cru Bourgeois du Médoc

City : Moulis-en-Médoc

Owner : S.A. Château Paloumey

33290 LUDON MEDOC

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

info@chateaupaloumey.com

Surface: 2.98 ha

CEO: Martine Cazeneuve

Consultant Winemaker: Daniel Llose

Cellar Master: Pascal Lamarque

TECHNICAL DETAILS

Viticulture

- Grape varieties: Cabernet Sauvignon 50% / Merlot 30% / Petit Verdot 20%
- Soil: Gravels and marlsh clay
- Average age of vines: 27 years old
- 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 takes over Château La Garricq. Thanks to the complex terroir and the relatively high percentage of Petit Verdot, Château La Garricq is a full-bodied wine with a beautiful personality.

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 violet and spices on the nose, a fresh and greedy mouthfeel with roasted notes and a very nice length.

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

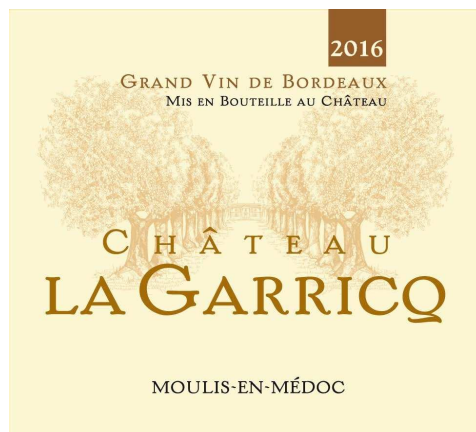
Petit Verdot: October 14th

Yield: 42hl/ha

Blend: Cabernet Sauvignon 40% / Merlot 50% / Petit Verdot 10%

Alcohol: 13.5 % Vol

Production: 7 500 bouteilles



PRESS REVIEW CHÂTEAU LA GARRICQ 2016

James Sucking **91-92**

The Wine Enthusiast 89 88–90. Barrel Sample. This wine is firm and structured, with dry tannins. The base of full-bodied plum fruits rescues the dryness. Try it after 2025.

The Wine Advocate 85-87 The 2014 La Garricq offers attractive blackberry and raspberry fruit on the nose, the oak neatly integrated. The palate is medium-bodied with edgy tannin and this just feels a little attenuated towards the finish when I would be looking for more depth.

Jean-Marc Quarin **14.75**

Yves Beck 87-89 Dégusté le 16.03.17 50% Cabernet Sauvignon, 30% Merlot, 20% Petit Verdot Rouge rubis aux reflets violets. Notes de distillation., chaleureux, brûlant.. Notes de sapins et de chocolat, cacao. Graphite. Attaque fruitée, suave. Tannins parfaitement intégrés. Structure en retrait. Un vin séduisant que l'on pourra déjà apprécier...

Gault Millau 15/16,5 Fruits noirs bien murs. Bouche tendue, fraîche, du volume certes avec un ensemble structurant et des tanins veloutés.

Bettane et Desseauve 92 Nez parfaitement épanoui et flatteur, bouche harmonieuse, avec beaucoup de fruit, des tannins mûrs et frais et une grande allonge. Du caractère.

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Propriétaire : S.A. Château Paloumey

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Surface : 34 ha

PDG : Martine Cazeneuve

Œnologue conseil : Daniel Llose