

VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ

TECHNICAL DETAILS

Viticulture

- Grape Varieties: 23% Petit Verdot / 22% Cabernet Sauvignon / 55% Merlot
- Soil: Gravels, pebbles and sand
- Average age of vines: 28 years
- Planting density: 6 700 vines/ha
- Conversion in organic farming
- 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



CHÂTEAU LA BESSANE 2020

Appellation : Margaux

City : Cantenac

Owner : S.A. Château Paloumey
33290 LUDON MEDOC

☎ + 33 (0)557 880 066 - 📠 +33 (0)557 880 067
info@chateaupaloumey.com

Surface : 2,4 ha

Vineyard owner: Pierre Cazeneuve

Consultant : Axel Marchal

Cellar Master: Pascal Lamarque

2020 VINTAGE

Harvest dates:

Merlot: September 14th-23rd / Cabernet Sauvignon: September 24th-30th / Petit Verdot: September 23rd

Yield: 28 hl/ha

Blend: Cabernet Sauvignon 30% / Merlot 50% / Petit Verdot 20%

Production: 8 000 bottles

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

La Bessane vineyards have 23% of Petit Verdot which is exceptional within this appellation. Everything is done so that our Petit Verdot grapes achieve maximum body, color and richness in Château La Bessane.