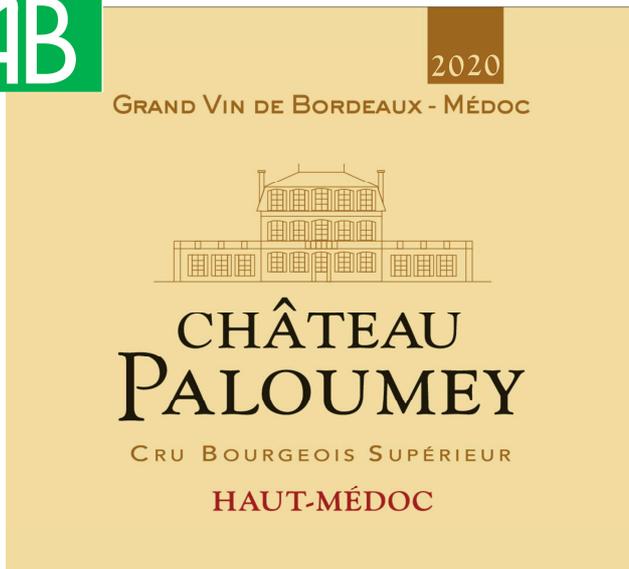


# VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



## CHÂTEAU PALOUMEY 2020

**Appellation :** Haut-Médoc

Cru Bourgeois du Médoc

**City :** Ludon-Médoc

**Owner :** S.A. Château Paloumey

33290 LUDON MEDOC

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info@chateaupaloumey.com

**Surface :** 36 ha

**Vineyard owner :** Pierre Cazeneuve

**Consultant :** Axel Marchal

**Cellar Master :** Pascal Lamarque

## TECHNICAL DETAILS

### Viticulture

- Grape varieties: Cabernet Sauvignon 54% / Merlot 43% / Cabernet Franc 3%
- Soil: Garonne gravels from the quaternary period
- Average age of vines: 25 years old
- Planting density : 7200 vines/ha
- Organic farming / NOP (USA)
- 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. Malolactic fermentation: 30% done in new oak barrels
- Aging : 12 months in oak barrels; 30% new oak  
Follow-up of barrels' quality: blind testing every 6 months.
- Racking every 4 months

### Bottling

- Egg-white fining

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## 2020 VINTAGE

**Harvest dates:** Merlot: from September 14th to September 23rd / Cabernet Sauvignon: from September 24th to September 30th

**Yield:** 25 hl/ha

**Blend:** Cabernet Sauvignon 50% / Merlot 50%

**Production:** 70 000 bottles

*When in 1990, the Cazeneuve family, associated with the François Charles Oberthur company, bought Château Paloumey, a Cru Bourgeois vineyard with a prestigious Haut-Médoc gravelly terroir, the challenge was daunting. There were no more vines or cellars. The chateau, a beautiful house from the early 19th century, was the only vestige of the estate's glorious past.*

*From 1990 to 2017, Martine Cazeneuve worked on the renaissance of Paloumey: she had to replant the vineyard and to build new cellars in order to revive this chateau that time had forgotten.*

*Pierre Cazeneuve, her elder son, joined the Paloumey team in 2015 in order to take over the family torch and is now running the estate since 2018. Being an agricultural engineer, he started the conversion of the Château Paloumey vineyard into organic farming in 2015. All our plots are run in accordance with the Organic Agriculture label (AB)*