

CHÂTEAU PALOUMEY

Cru Bourgeois Supérieur

2005
VINTAGE

Vintage profile

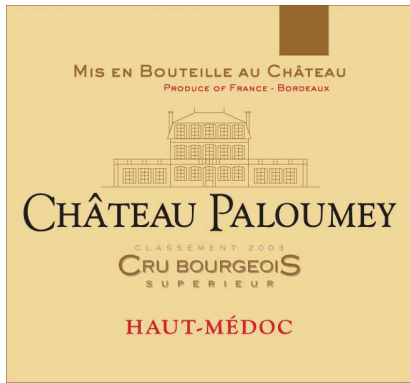
A cold and dry winter. Thanks to warm spring temperatures the flowering was rapid and homogenous.

The summer was hot and dry; rainfall has been 2x inferior and temperature up 1,7°C compared to average years. Cool nights and warm days ensured a slow, long and regular ripening. Sugar and polyphenol values hit record heights. Berries were quite small and in perfect sanitary conditions, bringing down the yields.

Harvest Date

Merlots were brought in from September 20 at perfect maturation.

Cabernets with record IPT values followed starting from October 4th until October 14th.



Yield	39 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 55% Merlot 40% Cabernet Franc 5%
Alcohol	13% Vol
Production	95 000 bottles

15.5

La bouche au tannin dense et velouté domine et semble moins impressionnée par l'élevage en barrique. Opulence et fruit. 2010 bis 2020

Jacques Dupont - Le Point N° 1756 du 11 mai 06

15.5 - 15.75

Le cru garde son aspect aromatique noble et y ajoute une très belle structure. Le gras n'y a jamais été aussi intense. Très belle longueur enveloppée sur des arômes et des tannins fins. Long

Jean Marc Quarin - Avril 2006

18/20

Tiefes Purpur-Rubin. Heisses Bouquet.....Rumtopfnoten, Ruby-Port-Anflüge. Runder schmeichelnder Gaumen, fette Tannine, Cassis, Brombeeren im nach Schokolade und Kokos schmeckenden, langen Finale. Ein besonders fein geratener Paloumey, noch besser als der geniale 2000er. 2009– 2016

Rene Gabriel - Weinwisser avril 2006

★★★ 15.4

Evolved fruity nose, blackcurrant. Exceptional balance - ripe fruit, great weight followed by tannic grip. Long, warm finish. Drink 2010-13.

www.decanter.com - mars 2008



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