

# CHÂTEAU PALOUMEY

## AOC HAUT-MÉDOC

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

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.



<b>Yield</b>	48 hl/ha
<b>Vinification</b>	Plot by plot Temperature controlled fermentation in stainless steel tanks Post fermentation maceration between 25 and 30 days
<b>Consulting winemaker</b>	Daniel Llose
<b>Aging</b>	12 months in oak casks 90% French oak 10% American oak medium toasted 30% new oak
<b>Fining</b>	With egg albumin after final blending No filtering before bottling
<b>Blend</b>	Cabernet Sauvignon 60% Merlot 37% Cabernet Franc 3%
<b>Alcohol</b>	13% Vol
<b>Production</b>	115 000 bottles



### S.A. CHÂTEAU PALOUMEY

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## Decanter *Adam Lechmere, Février 2010*

1/2\* Muted nose—good on palate. At the property this wine showed lively and spicy fruit. Nice toasty oak flavours. An old school property making almost new wave wines. Very well-balanced wine. Good overall fruit—smooth finish.

**Clyde Beffa K&L San Francisco**