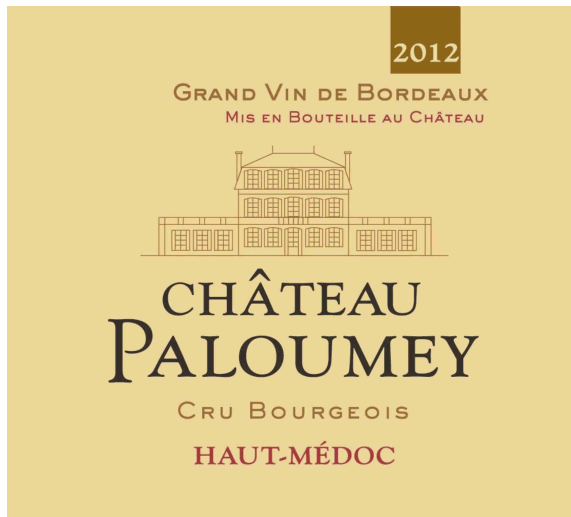




VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



Appellation : Haut-Médoc
Cru Bourgeois

City : Ludon-Médoc

Owner : S.A. Château Paloumey
33290 LUDON MEDOC

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info@chateaupaloumey.com

Surface : 34 ha

CEO : Martine Cazeneuve

Consultant Winemaker : Daniel Llose

Cellar Master : Pascal Lamarque

CHÂTEAU PALOUMEY 2012

Harvest dates:

Merlot: from October 1st to October 8th 2012

Cabernet Sauvignon: from October 9th to October 15th 2012

Cabernet Franc: October 9th 2012

Yield: 35 hl/ha

Blend:

Cabernet Sauvignon 49% / Merlot 47% / Cabernet Franc 4%

Alcohol: 13% Vol

Production: 115 000 bottles

Guide Hachette des Vins 2016 : **2 stars**
September 2015

The Wine Enthusiast : **91** (05/01/2015)

This 2012 is full of ripe black fruits, aged in new wood with its mint flavors. It has a good tannic structure, so it will age well.

Robert Parker : **87 SLEEPER OF THE VINTAGE**
April 2015

Wine Spectator : **87** February 2015

Jancis Robinson : **16** April 2013 Drink 2017-2027

Very dark. Some sweet richness and lusciousness, well done!
Dry finish but good luscious fruit on the way there.

2012: A vintner's vintage The 2012 winter was particularly cold and dry. Cool and dampness characterized the spring season and slowed the bloom evolution. The summer started late with a warm weather settling in August: consequently, the maturing was slow and heterogeneous. Because of the unpredictable weather, mildew was particularly virulent. The August heatwave fortunately helped to fight against the fungus. The warm and sunny weather of September favored the spectacular start of reds' maturation along with concentration of sugars and accumulation of phenolic compounds. Differences of temperature between day and night and cool nights enhanced aromatic expression and synthesis of anthocyanins. The 2012 harvest marks the return of a more traditional calendar. The beautiful late season enabled us to wait for grapes' perfect ripeness. Unfortunately, yields are low.

TECHNICAL DETAILS

Viticulture

- Grape varieties: Cabernet Sauvignon 55% / Merlot 42% / Cabernet Franc 3%
- Soil: Garonne gravels from the quaternary period
- Average age of vines: 23 years old
- Planting density : 7200 vines/ha
- Sustainable viticulture
- Bud pruning, desuckering, deleafing and green harvest when necessary

Harvest

- Harvest: manual and by machine
- Double sorting: mechanical then manual on a vibrating table

Winemaking

- 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

Ageing

- Aging : 12 months in oak barrels; 30% new oak barrels every year. Follow-up of barrels' quality: blind testing every 4 months.
- Racking every 4 months

Bottling

- Egg-white fining
- No filtering before bottling