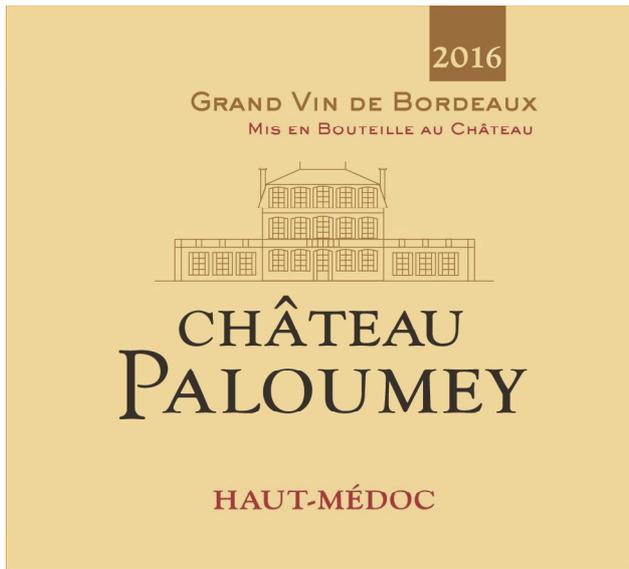


VIGNOBLES PALOUMEY

CHÂTEAU LA BESSANE - CHÂTEAU PALOUMEY - CHÂTEAU LA GARRICQ



CHÂTEAU PALOUMEY 2016

Appellation : Haut-Médoc

Cru Bourgeois du Médoc

City : Ludon-Médoc

Owner : S.A. Château Paloumey

33290 LUDON MEDOC

☎ +33 (0)557 880 066 - 📠 +33 (0)557 880 067

info@chateaupaloumey.com

Surface : 34 ha

CEO : Martine Cazeneuve

Consultant Winemaker : Daniel Llose

Cellar Master : Pascal Lamarque

When Martine Cazeneuve purchased Château Paloumey in 1990, in partnership with the company François Charles Oberthur, her goal was to revive a forgotten chateau with a prestigious terroir located next to the famous Châteaux La Lagune and Cantemerle. Replanting the vineyard and rebuilding cellars have been a tremendous challenge to achieve the highest quality possible for Paloumey wines. After years of hard work, commitment and passion, the estate was brought back to life and now extends over 34 hectares. Since 2015, Pierre Cazeneuve has joined his mother Martine to manage the chateau. He started the conversion of our vineyard into organic farming. Always striving for excellence in winemaking and viticulture, Château Paloumey is known for its elegant style and is one of the leading wines of the appellation.

2016 VINTAGE

2016 profile: A vintage of all records

2016 started with an atypical winter, mild temperatures and a lot of rain. Spring continued on the same path with more rain. On the physiological side, 2016 is an early year: budding started last week of March for Merlots. The rain and the relative spring freshness delayed the flowering that began around June 2nd-5th. Then, the rain stopped sharply at the end of June. The 2016 summer is the driest we have known for more than 40 years! Signs of water stress were observed on some plots of young vines and the grapes changed colour quite slowly. The 50 mm rainfall of September 13th favored the maturation of the berries. Paradoxically despite the summer drought, the 2016 harvest started quite late on September 27th. The great weather conditions allowed us to wait for the right moment in order to pick beautiful and healthy grapes. Unfortunately, the yields are down about 15% compared to last year. 2016 is a serious and very well-balanced vintage, with an intense fruity nose, a nice and silky structure with notes of cherries and spices.

Harvest dates: Merlot: from September 27th to October 7th / Cabernet Sauvignon: from October 7th to October 17th /

Cabernet Franc: October 14th

Yield: 40 hl/ha

Blend: Cabernet Sauvignon 50% / Merlot 45% / Cabernet Franc 5%

Alcohol: 13.5 % Vol

Production: 105 000 bouteilles

TECHNICAL DETAILS

Viticulture

- Grape varieties: Cabernet Sauvignon 55% / Merlot 42% / Cabernet Franc 3%
- Soil: Garonne gravels from the quaternary period
- Average age of vines: 25 years old
- Planting density : 7200 vines/ha
- Conversion in organic farming
- Bud pruning, desuckering, deleafing and green harvest when necessary

Winemaking

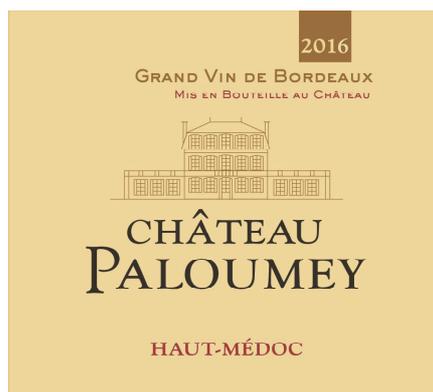
- Harvest: manual and by machine
 - Double sorting: mechanical then manual on a vibrating table
 - Vinification plot by plot; fermentation in temperature controlled stainless steel tanks (40 to 180 hl). Post fermentation maceration between 20 and 26 days. Malolactic fermentation: 30% done in new oak barrels
 - Aging : 12 months in oak barrels; 30% new oak
- Follow-up of barrels' quality: blind testing every 4 months.
- Racking every 4 months

Bottling

- Egg-white fining
- No filtering before bottling

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PRESS REVIEW CHÂTEAU PALOUMEY 2016

Wine Enthusiast 93 92–94. Barrel Sample. Dense and packed with fruit, this is a rich wine. It does have structured tannins but it is the juicy fruit that really dominates. It is concentrated and will develop quickly, but then should hold well.

Wine Spectator 88-91 Well-focused, with cherry pit and iron edges giving this a slightly austere profile, while cassis and plum notes push for balance from the inside out.

The Wine Advocate 88-90 The 2016 Paloumey offers outgoing, quite plush blackberry, black tea and black olive scents on the nose, a touch of melted tar developing with aeration. I like the gutsy-style of this Haut-Médoc. The palate is medium-bodied with crushed blackberry, white pepper and a touch of citrus fruit. There is plenty of freshness here, although I would be seeking more cohesion and a touch more detail on the finish.

James Sucking 89-90

Jancis Robinson 15.50

Decanter 88 This has some good ripe cassis fruits and careful extraction. The tannins are a touch rustic, but this is a pleasurable medium term drinking wine from a highly reliable and good quality Médoc Cru Bourgeois. Authentic and ripe fruit expression. Drinking Window 2022 - 2038

Jean-Marc Quarin 15.75

Yves Beck 90-92 Dégusté le 16.03.17 55% Cabernet Sauvignon, 40% Merlot, 5% Cabernet Franc Pourpre moyen. Bouquet filigrane, un peu sur la réserve, qui se révèle au fil des minutes. On ressent bien l'élevage, mais d'une manière mesurée. Lentement le fruit gagne en intensité et je relève des notes...

Gault Millau 16/17,5 Beau nez de mure, de myrtille avec de la complexité. Fraicheur et profondeur au programme, une jolie tension avec du croquant, du charnu. Un très beau Paloumey.

Bettane et Desseauve 88-89

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