

# HAUT CARMAILLET

2006  
VINTAGE

## Vintage profile

The very hot months of June and July, were followed by cooler temperatures in August. Very warm at the beginning of September with temperature above average. Thanks to his microclimate The Sud-Médoc had only little rainfall; we were lucky to harvest without rain.

The cabernets sign this vintage. Their quality is even higher than in 2005; IPT values (anthocyanes and tannins) are 10% up.

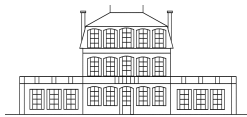
## Harvest Date

Merlots were brought in from 20th of September at perfect maturation.

Cabernets with good IPT values followed starting from 29th of October until October 5th.



<b>AOC</b>	Haut-Médoc Second wine of Château Paloumey
<b>Yield</b>	39 hl/ha
<b>Vinification</b>	Plot by plot Temperature controlled fermentation in stainless steel tanks Post fermentation maceration between 20 and 26 days
<b>Aging</b>	12 months in oak casks and 4 months in stainless steel tanks after the final blending; 90% French oak 10% American oak medium toasted
<b>Fining</b>	With egg albumin after final blending No filtering before bottling
<b>Blend</b>	Cabernet Sauvignon 50% Merlot 50%
<b>Alcohol</b>	13,45% Vol 90 000 bottles



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*Médaille de Bronze au Concours de Bordeaux—Vins d'Aquitaine 2008*