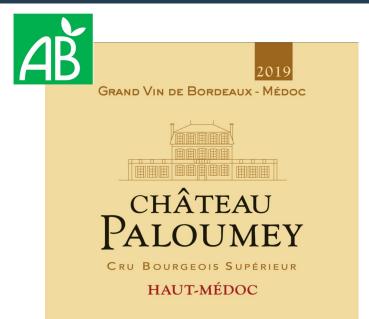
VIGNOBLES PALOUMEY

Château La Bessane - Château Paloumey - Château La Garrico



CHÂTEAU PALOUMEY 2019

Appellation : Haut-Médoc Cru Bourgeois Supérieur City : Ludon-Médoc

Owner: S.A. Château Paloumey 33290 LUDON MEDOC

info@chateaupaloumey.com

Surface: 36 ha **Vinevard owner**: Pierre Cazeneuve

Consultant: Axel Marchal
Cellar Master: Pascal Lamarque

TECHNICAL DETAILS

Viticulture

- Grape varieties: Cabernet Sauvignon 54% / Merlot 43% / Cabernet Franc 3%
- Soil: Garonne gravels from the quaternary period
- Average age of vines: 25 years oldPlanting density: 7200 vines/ha
- 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

2019 VINTAGE

<u>Harvest dates:</u> Merlot: from September 23rd to September 30th / Cabernet Sauvignon: from September 28th to October 4th

ZOUT TO OCTOBEL 41

Yield: 38 hl/ha

Blend: Cabernet Sauvignon 60% / Merlot 40%

Production: 100 000 bouteilles

Pierre Cazeneuve's wine tasting presentation on Château Paloumey 2019:

Please scan the QR code to watch our video

or click on the following Youtube link: Château Paloumey 2019



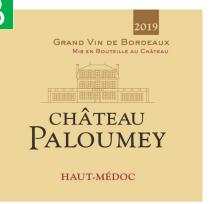
Pierre Cazeneuve joined the Paloumey team in 2015 in order to take over the family torch and is now running the estate since 2018. Being an agricultural engineer, he started the conversion of the Château Paloumey vineyard into organic farming in 2015. All our plots are run in accordance with the Organic Agriculture label.

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Concours de Bordeaux, vins d'Aquitaine 2022 : Gold Medal

Concours Général Agricole de Paris 2022 : SILVER Medal

Concours Mondial de Bruxelles 2021 : SILVER Medal

The Wine Advocate, William Kelley: 88 (April 2022)

The Wine Cellar Insider, Jeff Leve: 90-92 (April 2022)

B my Bordeaux, Christer Byklum: 88 (April 2022)

<u>Wine Enthusiast</u>: 93 (January 2022) This wine comes from nearly 90 acres of estate vines. Dominated by Cabernet Sauvignon, the rich black-currant fruit is poised between density and freshness. The wine will age well, so drink from 2024. Organic. Roger Voss

<u>Vinous</u>: **91** (February 2022) The 2019 Paloumey is bashful on the nose at first, unfuring to reveal blackberry, red cherry and orange rind scents, plus a touch of cedar and mint. The palate is medium bodied with staturated tannins, lovely blackberry and bilberry fruit laced with cedar and graphite, and a poised, persistent finish. What a pretty Paloumey! Neal Martin

Wine Spectator: 90 (February 2022)

James Suckling: 91 (January 2022)

Yves Beck: 91-92 (June 2020)

Terre de Vins: 91-92 (June 2020)

Anthocyanes : 89-91 (June 2020)

<u>VertdeVin:</u> 92-93 (June 2020) « The nose is elegant, gourmand, fruity and offers a fine richness and delicacy. It reveals notes of pulpy cassis, blackberry, small notes of violet associated with touches of small wild berries, crushed raspberry as well as fine hints of blueberry and cuben pepper. The palate is fruity, mineral, well-balanced and offers a mineral/fresh frame as well as a good definition, gourmandize and tension. On the palate this wine expresses notes of pulpy/juicy cassis, blackberry, small notes of cherry associated with touches of pulpy/fresh blueberry as well as fine hints of liquorice, cocoa and coffee. A beautiful wine! »

Bernard Burtschy Toutlevin.com: 91-92 (July 2020)

<u>Tasted</u>: 88 (Avril 2021) Dense dark purple colour. Pure nose offering dark plum, cassis, gentle oak and dry spices. Dense palate, youthful with a firm tannic grip, some oak presence, generous fruit and a quite long finish. Still a bit tight, an age worthy style to drink from 2023. Andreas Laarson