

# Ch Paloumey Haut-Medoc

## THE FACTS

**COUNTRY:** France

**REGION:** Bordeaux

**APPELLATION:** Haut-Medoc

**CEPAGE:** 50% Cabernet Sauvignon, 44% Merlot, 3% Cabernet Franc, 3% Petit Verdot

**WINEMAKING:** Vinification plot by plot. Double sorting : mechanical and manual depending on the plots. Fermentation in temperature controlled stainless steel vats (40 to 180 hl). Post fermentation maceration between 20 and 26 days. Malolactic fermentation: 30% in new oak barrels

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** 12 months in barrels, a third of which are new oak

## THE STORY

Chateau Paloumey is one of the oldest estates in the commune of Ludon Medoc. It was included in the first Feret edition published in 1850. The wines were very much appreciated in Belgium and the Netherlands. In 1895, the wines received the Gold and Silver Medals in the expositions of Anvers, Liege, Amsterdam, Hanoi, Paris, Lyon and Bordeaux. Chateau Paloumey was classified as a Cru Bourgeois Superieur in 1932. The phylloxera crisis and poor sales of the wines led to the pulling up of the vines. When Martine Cazeneuve purchased Chateau Paloumey in 1990, her goal was to revive a forgotten chateau with a prestigious terroir. Replanting the vineyard and rebuilding cellars have been a tremendous challenge to achieve the highest quality possible for Paloumey wines.

## THE ADJECTIVES

**OVERALL:** Ripe & structured

**AROMAS / FLAVORS:** Currants, black cherries, tobacco, black olives, dark chocolate

**MOUThFEEL:** Juicy with fine-grained tannins

## THE SELLING POINTS

**AWARDS:** 92pts James Suckling, 91pts Wine Enthusiast

**SUSTAINABILITY:** Certified Organic, Sustainable In Practice

