

CHÂTEAU PALOUMEY

AOC HAUT-MÉDOC

VINTAGE
2009

Vintage profile : Simply exceptional !

Despite the fears caused by May severe hail storms, weather conditions of the following months were exceptional and contributed to save the 2009 harvest. We benefited from a generous weather which encouraged healthy and high quality grapes.

A lot of sun and high temperatures were on the agenda of the 2009 summer. This nice weather lasted until the month of September during which the temperature differences between warm days and cool nights were largely favorable to the grapes' ripening and berries' concentration. The 2009 harvest reached a beautiful balance between sugar and low acidity levels, berries were very aromatic and skins showed an intense color.

Harvest date

Merlot : from September 24th to October 5th

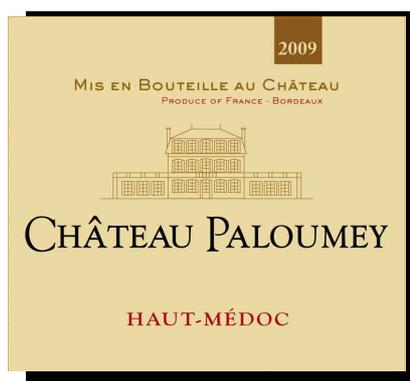
Cabernet Franc : October 9th

Cabernet Sauvignon : from October 10th to October 16th

Malolactic fermentation of the free-run juice in oak barrels after drainage.

All press cuts are kept separately in barrels during a period of 10 days in order to refine the selection.

Yield	42 hl/ha
Vinification	Plot by plot Temperature controlled fermentation in stainless steel tanks Post fermentation maceration between 25 and 30 days
Consulting winemaker	Daniel Llose
Aging	12 months in oak casks 90% French oak 10% American oak medium toasted 30% new oak
Fining	With egg albumin after final blending No filtering before bottling
Blend	Cabernet Sauvignon 51% Merlot 49%
Alcohol	13,5 % Vol
Production	130 000 bottles



S.A. CHÂTEAU PALOUMEY

33290 LUDON - MÉDOC

TEL: 05 57 88 00 66 FAX: 05 57 88 00 67

www.chateaupaloumey.com info@chateaupaloumey.com

Entre 90 et 93

Gorgeous black currant on the nose, with tar and lead pencil. Pauillac-like. Full-bodied, with well-integrated tannins and a long finish. Serious.

Wine Spectator, James Suckling, 1er avril 2010

16

Dense colour and lots of fruit, big seductive southern Médoc, good length. Drink 2013-17.

Decanter, Steven Spurrier, 6 avril 2010

86-88

This Paloumey has a bouquet that flirts with over-ripeness: black cherry, plum and just a touch of prune. The palate shows better balance: ripe black fruit laced with spice and a touch of espresso. Good weight on the finish even if it lacks some delineation and complexity. The components are all here...they just need to come together. Tasted March 2010.

Wine Journal, Neal Martin, 20 avril 2010

15,5/16

Fruits noirs, cerise burlat, bouche ronde, souple, tanins très fondus et suaves, style margalien, peu d'acidité, bonne longueur, frais, élégant.

Le Point, 6 mai 2010

Grande réussite. Croquant, avec un joli fruit expressif et une belle trame. Jolie finale.

La Revue du Vin de France, 31 mai 2010