



Pierre Cazeneuve
Owner & winemaker

LES AILES DE PALOUMEY 2016 AOP Haut-Médoc

— Background —

Ailes de Paloumey is the second wine of Château Paloumey that is one of the oldest estates in the commune of Ludon Médoc. It was included in the first Féret 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. Château Paloumey was classified as a Superior Bourgeois Growth in 1932. The phylloxera crisis and poor sales of the wines led to the pulling up of the vines. When Martine Cazeneuve purchased Château 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. 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 is managing the chateau. Always striving for excellence in winemaking and viticulture, Chateau Paloumey is known for its elegant style and is one of the leading wines of the appellation. From 2019 Château Paloumey is certified in organic farming.

— Viticulture —

- Planted surface of 25 hectares.
- Density of 7200 vines per hectare.
- Located on sunny sandy-gravelly slopes of the “La Lagune hilltop”.
- 55% Cabernet Sauvignon, 40% Merlot and 5% Cabernet Franc planted.
- Sustainable viticulture.
- Leaf thinning and green harvest to reduce yields.
- Bud pruning, desuckering, deleafing and green harvest when necessary.
- All grapes are harvested at maximum ripeness.
- Harvest by hand and machine.
- Yield of 40hl per hectare.

— Winemaking —

- **Blend: 64% Merlot, 33% Cabernet Sauvignon & 3% Cabernet Franc.**
- Double sorting mechanical then manual on a vibrating table.
- Vinification by plot in thermo-regulated stainless steel vats (80 to 150hl).
- Post fermentation maceration between 20 and 26 days.
- Ageing in French oak barrels for 12 months (1 & 2 years old).
- Racking every 4 months.
- No filtering before bottling.
- 40 000 Bottles produced.

— Tasting Notes —

Appealing and elegant ruby robe. Delicate red fruit aromas. A subtle overtone of wood reveals its spicy bouquet. Remarkable balance with round and ripe tannins. Elegant and silky on the palate, it finishes with a delectable touch of femininity.

