



Pierre Cazeneuve
Owner & Winemaker

CHATEAU PALOUMEY 2021 **Organic** AOP Haut Médoc Cru Bourgeois

— Background —

Château Paloumey 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, Liège, Amsterdam, Hanoi, Paris, Lyon and Bordeaux. Château Paloumey was classified as a Cru Bourgeois Supérieur in 1932. The phylloxera crisis and poor sales of the wines led to the pulling up of the vines.

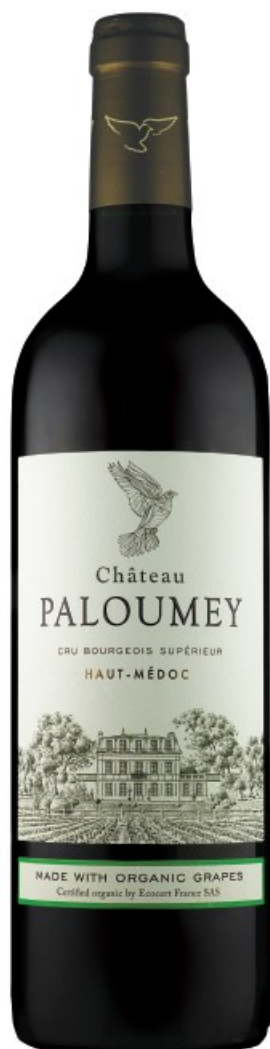
When Martine Cazeneuve purchased Château Paloumey in 1990, her goal was to revive a forgotten château with a prestigious terroir. Replanting the vineyard and rebuilding cellars have been a tremendous challenge to achieve the highest quality possible for Paloumey wines. After years of hard work, commitment and passion, the estate was brought back to life and now extends over 34 hectares. Since 2015, Pierre Cazeneuve is managing the château. Always striving for excellence in winemaking and viticulture, Château 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”.
- 54% Cabernet Sauvignon, 43% Merlot and 3% Cabernet Franc planted.
- Average age of the vines: 25 years old
- Certified Organic Farming
- Leaf thinning and green harvest to reduce yields.
- Bud pruning, desuckering, deleafing and green harvest when necessary.
- Yield of 40hl per hectare.

— 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.
- Ageing in oak barrels for 12 months with 1/3 of new barrels each year.
- Racking every 4 months. Fining with egg white prior to bottling.



91 Points. Still young and juicy, the wine is full of bright black-currant fruits. It also has a firm structure that will allow it age.