



Pierre Cazeneuve  
Owner & winemaker

## PLUMES DE PALOUMEY 2020 AOP Haut-Médoc

### — Background —

With this new organic-certified and without added sulphites wine, Pierre Cazeneuve pays tribute to their emblem, the wood pigeon ('Palombe' in French), and writes a new page in the history of Château Paloumey wines. Plume de Paloumey 2020 is a plot selection from the Haut-Médoc terroirs and the result of an initial experiment with the unique objective of magnifying the fruit. Plume 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, 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. He started the conversion of the vineyard into organic farming. 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.

### — 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, 42% Merlot and 3% 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.
- Yield of 11hl per hectare.

### — Winemaking —

- **Blend: 60 % Cabernet Sauvignon, 40 % Merlot**
- Double sorting mechanical then manual on a vibrating table.
- No added sulfites.
- No barrel-ageing.
- No fining.
- Nothing but fruit.
- No filtering before bottling.

### — Tasting Notes —

*The color of the robe is purplish red, the first nose reveals intense aromas of black fruits (blackcurrant) which after aeration develops spicy notes and accentuates the sensation of raw fruit. The mouth is ample and spherical with flavors of red fruits (cherry) juicy and fleshy. The freshness, very pleasant, accompanies the wine throughout its tasting and accentuates its greedy side. All in balance and roundness, it ends on a final with soft and melted tannins.*

