

Alter Ego

2017

In the Médoc, it's often said that "the great terroirs overlook the water". In 2017, it saved them, thanks to the shielding powers of the Gironde estuary. With a significant lack of rainfall and a mild February and March, we'd expected the vines to awaken early from their winter dormancy. Starting late March and into the first half of April, the buds began opening amidst optimal growing conditions. Then, during the nights of 27th and 28th April, the Bordeaux region was struck by a wave of frost. Thankfully, the river would protect the majority of Château Palmer's vineyards. Finally, late May brought the fine weather which would provide ideal conditions for flowering, and the promise of an excellent harvest. The spring remained dry until the month of June. As summer began, it brought several rainy periods which prolonged the vegetative growth of the vines. The veraison took place on schedule in mid-August. The rains of September speeded the maturation of the skins and harvest started early on 20th September. By the 29th, the harvest was over. From the moment vinification

began, it became apparent that the conditions of the vintage, coupled by the respectful vineyard management methods we'd used to safeguard the terroir, would allow us to enjoy a great clarity of expression from our plots. Today, the 2017 vintage at Château Palmer is precise, without excess. The wines exhibit the elegant balance of our most classic vintages. Their velvety tannins and aromatic depth are promises of splendid ageing potential.

BLEND

MERLOT 53%

CABERNET SAUVIGNON 41%

PETIT VERDOT 6%

HARVEST DATES

20/09/2017 TO 29/09/2017

AGEING POTENTIAL

TO KEEP

