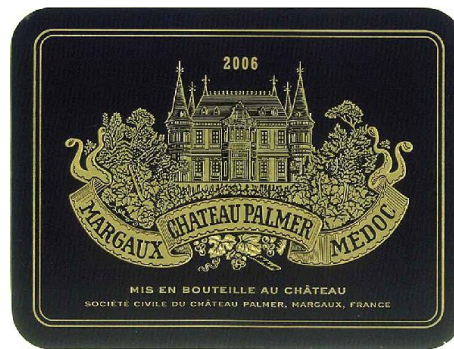




# CHATEAU PALMER

AOC Margaux Red



**OWNER/COMMUNE** SCI CHÂTEAU PALMER / Cantenac

## PITCH

Classed as a 3rd Growth in 1855, Château Palmer consistently outperforms its ranking and is universally considered as one of the Médoc's finest wines. Recognised for its outstanding quality by top tasters all over the world, Palmer is a rare and much sought after wine. The Sichel Family are co-owners of Château Palmer.

## BACKGROUND

Palmer was named after the English General, Charles Palmer, who acquired the property in 1814. After investing heavily in the property over several years, financial difficulties forced the General to sell the property. Notable among Palmer's successive owners was the Péreire family of bankers who built the Château itself that has become so famous. In 1938 a consortium of four families - French, English and Dutch - all well established names in the world of wine, took over the property and still own it today. One of these is, of course, the Sichels.

**SURFACE** 52 Ha

**AVERAGE AGE OF VINES** 20 years

**GRAPE VARIETIES** Merlot, Cabernet Sauvignon, Petit Verdot

## TERROIR

Situated in the heart of the Margaux appellation, the vineyards of Château Palmer are divided into three zones, all planted on gravel soil with clay subsoil that produces the world renowned wines of the Médoc.

## WINEMAKING/MATURING

All the wines produced at Château Palmer are aged in oak and fined with fresh egg white before bottling. Oak-ageing is not only essential for the wine to express its provenance and terroir but also allows it to mature fully and reveal its complexity, structure and volume. The wine will continue to develop in bottle for many years after this. For example, the bouquet will only really develop after several years and will continue to gain in complexity thanks to the slow process of reduction that takes place in bottle. The unforgettable hallmarks of Palmer - its breed, its rich but elegant aromatic complexity, particularly noticeable on the finish - are then apparent and always memorable.

► **VINTAGE 2006**

► **Alc: 13% vol**

## TASTING NOTES

Tasting notes from Georges LEPRE, 02/04/2009 : « Nicely intense purple color. Vigorous nose of red fruits and blackberries, wood, mint, stone fruits, tobacco, moss and violet. Still very young, the palate indicates lovely fruits, tight palpable tannins, heaps of freshness and solid length. The wine displays a slight lack of suppleness that ageing will tame in the coming years. The material is there for this classic vintage Palmer to become the epitome of elegance itself. »

## AGEING

At its best between 2012 and 2030 +

## Blend

Cabernet Sauvignon : 56 %, Merlot : 44 %

## BOTTLING

Bottled at the Château

## MEDALS & AWARDS

5\* DECANTER  
91-94 - R. PARKER  
89-91 - Wine Spectator  
17/20 Bettane et Desseauve

17.5-18/20 Le Point  
17-18 RVF  
2\* - GUIDE HACHETTE DES VINS 2010

**GREENWOOD**

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19