

# CHÂTEAU PALMER

## 2015

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Since 1945, only the 1965 vintage wasn't up to the quality of the vintages ending in 5. So we were "statistically" expecting an excellent harvest in 2015. And we haven't been disappointed... The beginning of the vine's growing season was characterised by a relatively dry climate. The vegetative development was extremely regular and the flowering conditions perfect. The rainfall that followed the fertilisation of the flowers enabled good berry growth. At the end of June, temperatures rose and the dry weather settled, favouring an early end to vegetative growth, the thickening of the skins of the berries, the concentration of the tannins and the rapid growth of the pips. From the end of July, the weather conditions changed radically as we were faced with a succession of rainy periods of moderate intensity. At first, the rain triggered the beginning of the véraison (grape ripening), which was quick and homogenous in its second part, after a very slow start. Additionally, the grapes developed to reach a more classic size. The Margaux appellation enjoyed especially favourable weather conditions throughout September. With only 30 mm of rainfall, Margaux was the driest part of the Medoc. We harvested a few young vines of Merlot on September 15th, but

the harvest started in earnest on September 22nd. The Merlot were magnificent, aromatic and beautifully ripe. The Cabernet Sauvignon and the Petit Verdot followed, and were just as promising. The 2015 harvest came to a close on October 7th. The relatively high alcoholic content of the 2015 vintage is balanced out by a dense tannic structure without any rustic notes, thanks to perfect phenolic maturity of the pips and skins. At this time, this outstanding balance leads us to believe that 2015 will be in line with recent great vintages, such as 2010, 2009 and 2005.

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### BLEND

MERLOT : 44 %

CABERNET SAUVIGNON : 50 %

PETIT VERDOT : 6 %

### HARVEST DATES

09/22/2015 TO 10/07/2015

### AGEING POTENTIAL

2030 - 2070

CHÂTEAU  
PALMER

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Est. 1997

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