


CHÂTEAU  
PALMER



CHÂTEAU PALMER - 2020



*“If I had to remember one thing from the 2020 vintage, it would definitely be the way our wines were blended. The Merlots were rich and juicy, the Cabernets strong and powerful. The blends were so obvious. For the first time, and after seventeen vintages at the property, my team and I were able to complete Alter Ego and Chateau Palmer in November. The Terroir or the identity of all our different plots spoke by itself.”*

THOMAS DUROUX, DIRECTOR OF CHATEAU PALMER

2020

# A DELIGHTFUL PARADOX

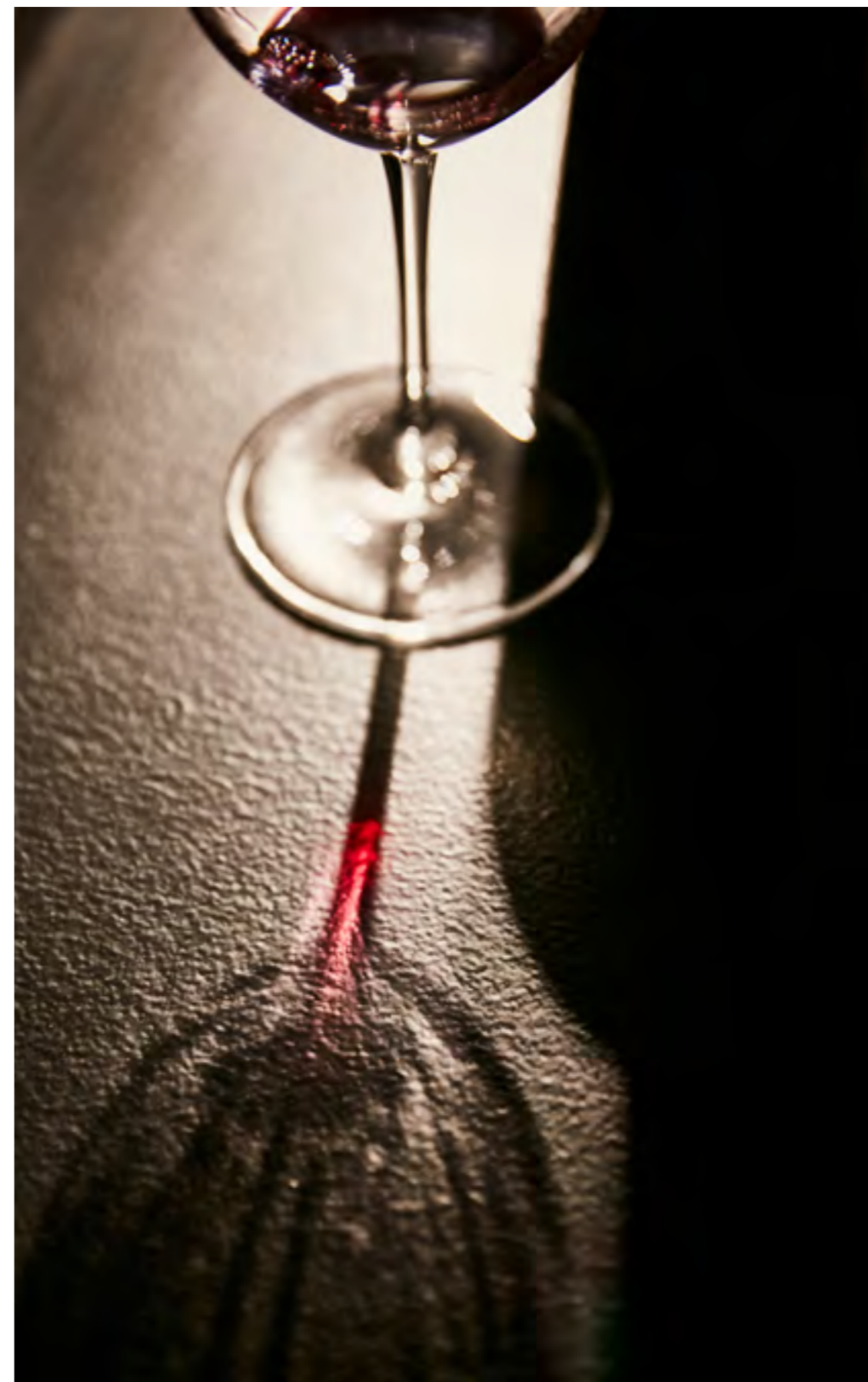
*SUN-KISSED AND HARMONIOUS WINES*



At the end of February, the onset of the vines' budburst almost two weeks ahead of schedule signalled the launch of what would be a very early vintage. March brought heavy rainfall, which made working the soil considerably more difficult, only to be followed by a damp spring with mild temperatures, conditions all too conducive to the spread of mildew. Throughout April and May, the vineyard would require superlative care to keep us on course for a healthy harvest. In mid-May, a return to warm, dry weather would set the stage for an ideal flowering period, raising hopes of a lovely vintage indeed.

In June, the summer weather arrived and settled in to stay. By the end of July, the berries had begun their colour change under a bright and constant sun, allowing for an early synthesis of polyphenols. Although the heat waves of August subjected the vines to a good deal of hydric stress, intense thunderstorms brought a welcome breath of fresh air: the Merlot grapes gorged themselves while the Cabernet, which weren't as far along in their cycle, retained their small size. The return to dry weather at the end of August fostered the concentration of the tannins and marked a promising conclusion to the ripening process.

The harvest began on the 15th of September, with the Merlot picked in the cool of dawn and the Cabernet gathered between the drops of thundershowers. The harvest ended two weeks later on the 29th of September. In the vat room, the fermentations proceeded smoothly and the blending was carried out over two sessions in mid-November, for the most part during the run-off. Marked by the year's eminently favourable climate, the 2020 vintage of Château Palmer is on par with 2018 in terms of structure, boasting sunny Merlot, fine and powerful Cabernet, and a terroir of brilliant clarity.



*Chateau*

*Palmer*



*Chateau Palmer*

*Chateau Palmer*



*Chateau Palmer*

*Palmer*



# CHÂTEAU PALMER

*A WINE SUBLIMATED BY TIME*

Time is the ally of grand crus. It accentuates their aromas, illuminating the message within a wine, shaping its path, refining it, and finally revealing its essence – the truth of soil. Palmer has always transcended fashion and trends, paying heed to but one voice, that of its terroir. Finesse and elegance from the gravels of Margaux; a silken texture, all softness and refinement; the nobility of leather, the caress of velvet, these are the calling cards of Palmer. A wine born of an original combination of grape varieties (equal measures of Merlot and Cabernet Sauvignon, subtly enriched with Petit Verdot), it plunges us into a bouquet of flowers, fruit and spice, wrapped in a fleshy and generous structure.

But all of this requires patience: for long barrel ageing is essential to fully instil the wine with the expression of its soil. Slowly, it develops the ample flesh and body needed to mature and grow into its robe of tannins. Once ‘captured’ in the bottle, Palmer’s life has just begun. Ageing can continue for years, even decades, before it finally unveils its full scope of aromatic richness and complexity. For like all who savour it, Palmer is alive. Tasting it is a meeting of two living bodies, a dialogue between human being and wine. An encounter with a grand cru always leaves an impression. A meeting with Palmer... is unforgettable.



# CHATEAU PALMER 2020

The robe is a violet-purple hue. The first nose, discreet, hints at great complexity to come. When swirled in the glass, the first wisps of black fruit rise slowly to meet us. But it is on the palate that this Château Palmer expresses itself most forcefully, with a sensual and quite simply fascinating mouthfeel, revealing powerful tannins of flesh and brilliance. A long ageing period will undoubtedly be necessary to tame this great, singular wine.



## CHÂTEAU PALMER

Merlot 48%  
Cabernet Sauvignon 48%  
Petit Verdot 4%

## HARVEST DATES

15<sup>th</sup> to 29<sup>th</sup> of September 2020

## YIELD

31 hl / ha

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