

Alter Ego

2016

Despite the trying ordeal that spring held in store for us, when the history of this vintage is written, it will be the exceptional quality of Château Palmer's two wines for which 2016 is remembered. It all began with an unusually mild winter; the first buds of our Merlot vines would awake from their winter sleep a week in advance. Soon, though, the vines' growth was subdued by what proved to be an arduous spring. As humid conditions worsened, coupled with cool temperatures, the vineyards became increasingly favourable breeding grounds for mildew. Between May 20th and June 20th alone, overall precipitation would reach 130 millimetres! Never since the estate was first cultivated biodynamically had we been faced with such precarious conditions. Yet thanks to the hard work and unflagging commitment of every woman and man on Château Palmer's vineyard team, we finally rose to meet the challenge. The only rays of sunshine in this fickle spring would shine during the week of June 6th. Thus, in the end, the flowering of the vines, that crucial phase of development, took place in the best of circumstances. Yet a long road still lay ahead...

In early summer, promising weather conditions began to rekindle hopes. Water shortages, so crucial for grape concentration, would gradually set in during the month of July. Nonetheless, temperatures remained too mild to help make up the delay in the growth cycle. By August 10th, only partial ripening had been attained, at which point we knew the harvest would be a late one. The continued absence of precipitation in July and August soon raised fears that growth would be stunted in the most sensitive parcels. Fortunately,

on September 13th, Château Palmer's rain gauge bounced back with 37 millimetres of sorely-needed water. Nary a drop would fall again until after harvest, but our smiles had finally returned. Harvest began on October 3rd, thus marking one of the latest debuts in the history of the estate. In the end, the size of the harvest was relatively modest, but the aromatic intensity of the grapes proved to be nothing less than extraordinary. The tannins were powerful and perfectly ripe, compelling us to extract them with confidence, especially for the vats already exhibiting a distinctly "Palmeresque" profile. After these preliminary months of maturing, it's already clear that the equilibrium of our two wines differs markedly from those of previous great vintages. While the alcohol content is perfectly typical, the tannic structure has revealed itself to be no less than outstanding. More than ever, it's the velvety character of Château Palmer's wines that emerges as our distinctive trademark.

BLEND

MERLOT: 40 %

CABERNET SAUVIGNON: 48 %

PETIT VERDOT: 12 %

HARVEST DATES

03/10/2016 TO 18/10/2016

AGEING POTENTIAL

UNTIL 2025 - 2030

CHÂTEAU
PALMER

