

Domain**Ch. Palmer**

Château Palmer was established in the first half of the nineteenth century by the English general, Charles Palmer. In 1814, on his way back from the Peninsular War where he had fought with Wellington against Napoleon, General Palmer acquired Château de Gascq and gave it his own name. In 1938, the Sichel family joined forces with a group of wine merchant friends to purchase the property. Today, the vines of Château Palmer (AOC Margaux) cover a surface of 52 hectares of croupes (knolls) of Garonne gravel and are made up of 47% Cabernet Sauvignon, 47% Merlot and 6% Petit Verdot. This combination of soil and grape varieties has been the greatest asset of Château Palmer (3ème Cru Classé) from its earliest beginnings. At Château Palmer, tradition and evolving techniques have always gone hand in hand, and always with respect for the typical characteristics of this outstanding terroir. Highly reputed worldwide, the wines of Château Palmer rank among the most prestigious of Bordeaux and are coveted by keen wine enthusiasts the world over.

Vinification

The young Merlot vines were harvested on the 15th September but the real start of the harvest was given on September 22. The merlots are beautiful, very rich and very mature. Cabernet Sauvignon and Petit Verdots then follow, and are just as promising. We let's finish this 2015 harvest on October 7. Degree alcoholic, relatively high in 2015, is balanced by a dense tannic structure, and not presenting no hardness thanks to perfect maturity phenolic obtained in dandruff and seeds.

Taste

Medium to deep garnet-purple colored, it offers vibrant red currants, black cherries, wild blueberries, earth and mineral characteristics to begin, with slowly unfurling floral notes of violets and dried roses plus compelling baker's chocolate and fragrant earth layers. Medium to full-bodied, generously fruited and possessing firm yet very, very fine-grained, mind-blowingly ripe tannins, the multifaceted palate features something of a skip in its step in terms of freshness, while it goes beguilingly earthy on the finish with some mineral hints.

Food pairing

Roast beef, Entrecote, Leg of lamb

General information

Type: Red wine

Grape varieties: Merlot (44%), Cabernet Sauvignon (50%), Petit Verdot (6%)

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 18°C

