

CHÂTEAU
PALMER



VINTAGE 2021



Vitis vinifera is a vine that will never stop surprising us.

While the summer conditions put the Palmer vines on a path to greater vegetative growth – to the detriment of their fruit – the month of September set them straight and enabled us to pick grapes bursting with promise.

The harvest was modest, but the deeply contrasting mosaic of our terroirs continues to offer an inimitable resource for crafting new compositions. Alter Ego 2021 is more influenced by Cabernet Sauvignon than previous vintages, and magnificently reflects the essence of the Margaux appellation in a blend of subtlety and aromatic persistence. Meanwhile, Château Palmer 2021 steadfastly remains a Palmer *grand vin*, among those whose identity is underpinned by texture and smoothness.

The year 2021 is a vintage in which the talents of a diverse and determined team have made the difference, once again demonstrating the full passion and cohesion of a collective effort.

THOMAS DUROUX - CEO OF CHÂTEAU PALMER

2021

TIME AND MODERATION

WINES OF TERROIR AND CLIMATE



While January initially heralded a cold winter, February promised kinder temperatures and nourishing rains. The return to dry weather fostered consistent budding across the vines. Having been efficiently contained by the teams, the spring frosts – black from April 6 to 8; white in mid-April and early May – slowed growth. Flowering eventually began on May 28, two weeks later than in 2020, in a warm, dry climate. The fruit set accelerated, and a handful of our most earliest ripening Merlots were affected by coulure.

Rainfall was followed by a sharp rise in temperatures in June, leading to explosive vegetative growth. Shortly after a torrential storm on June 19, the arrival of mildew required meticulous monitoring until the end of the ripening period. A half-hearted summer until August 15 exacerbated vine growth, sparking fears of low numbers of grapes. In late August and early September, four weeks of dry weather thankfully dispelled a lot of the water and the ripening process resumed as normal, just in time for the harvest.

Threatened by botrytis, the Merlot harvest started on September 24 while the Cabernets finished on October 15. Despite more modest yields than expected, the harvest was healthy with ripe grapes, and the tasting revealed a remarkably fine tannic texture. The assemblages were finalised in early December, reflecting an ever-clearer perspective of the Château Palmer plots. This 2021 batch offers exceptionally fulfilled wines, rooted in moderation and harmony, harking back to the vintages of the previous century.



CHÂTEAU PALMER

MERLOT 56%
CABERNET SAUVIGNON 41%
PETIT VERDOT 3%



ALTER EGO

MERLOT 32%
CABERNET SAUVIGNON 60%
PETIT VERDOT 8%



HARVEST DATES

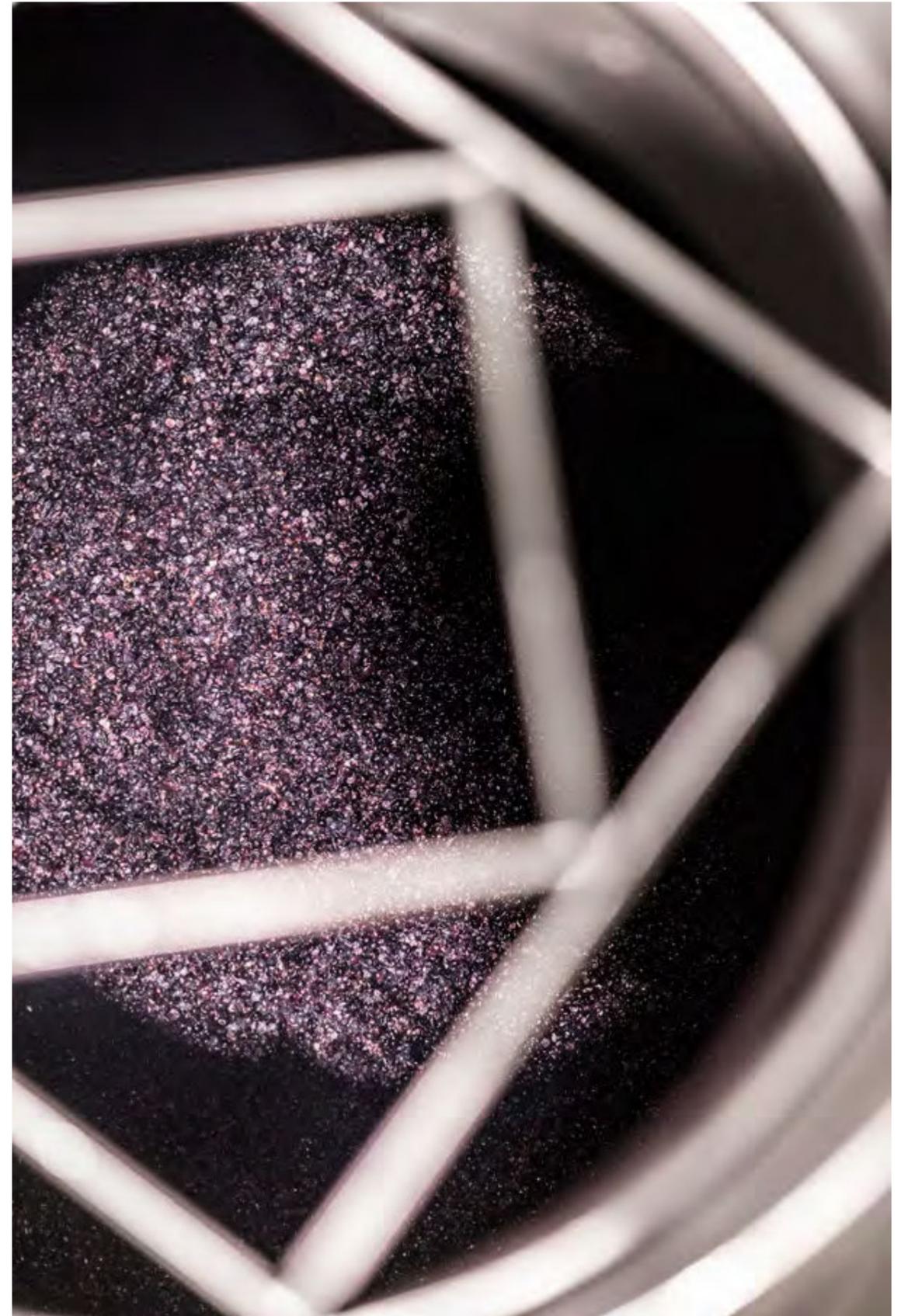
From September 24th
through October 15th

YIELD

22 hl / ha

AGEING

Between 20 and 22 months; half in 225l barrels, half in 30hl vats





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CHÂTEAU PALMER 2021

The year 2021 offers a trip through time. A vintage of moderation and harmony that harks back to those from the last century. The aromatic freshness, combined with round tannins and a trademark mellow character, make Château Palmer 2021 a grand vin by Palmer, among those whose identity is underpinned by texture and smoothness.

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ALTER EGO 2021

Alter Ego 2021 is more influenced by Cabernet Sauvignon than previous years, magnificently reflecting the essence of the Margaux appellation in a blend of subtlety and aromatic persistence. Shaped by an Atlantic vintage, it remains unflinchingly true to its terroir, revealing a remarkably fine texture and lingering aftertastes that hint at its full potential.

CHÂTEAU
PALMER



33460 Margaux - FRANCE
chateau-palmer@chateau-palmer.com
www.chateau-palmer.com