



CHATEAU PALMER

VINTAGE 2010

A vintage with an extremely solid foundation

CHARACTERISTICS OF THE VINTAGE

Back-to-back very great vintages are hardly a frequent occurrence. In terms of quality, 2010 benefited from exceptionally favourable weather, like the 2009 vintage.

Thanks to these particularly favourable conditions, we were able to take our time in order to pick each plot at peak ripeness. In fact, the 2010 harvest was the longest in Château Palmer's recent history.

Although the alcoholic degree is very high, like in 2009, the acidity synonymous with freshness - and tannic concentration are greater, making for wines with an extremely solid foundation. Their power, combined with a high level of acidity, gives them the potential for becoming benchmarks, and for this to be a legendary vintage. Furthermore, as opposed to previous vintages of the century that are responsible for Bordeaux's reputation, the ability to choose exactly the right time to pick and perfect control of extraction made it possible to temper the wines' strength and vigour. They are like a finely cut diamond that, over time, will fully express all the delicacy of Château Palmer's terroir.

After a late start to the growing season that protected the vines from spring frosts, bud break took place evenly in the month of April. By late May, the size of the potential crop appeared excellent.

However, fertilization was greatly upset by a cold, wet period in June that caused flowering to be very spread out and led to a significant amount of coulure (shot berries), thereby reducing hopes for a large crop.

The weather in July was particularly warm and favourable, eliminating any heterogeneity in the vines after flowering, and véraison (colour change) occurred fairly quickly. This very beautiful weather - sunny, but not excessively hot, with cool nights - lasted without interruption until the end of the harvest.

The 2010 vintage also had a very marked water deficit that grew as the summer went on. This accounted for even greater phenolic concentration than in 2009 (which was already high), as well as very small berries with astonishing aromatic richness and well-preserved acidity. A few very welcome millimetres of rain in the second week of September (35 mm in Margaux) fortunately speeded up ripening of the skins in certain areas strongly affected by water stress.

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THE CHATEAU PALMER'S TEAM TASTINGS NOTES : 0000

Coming soon

GRAPE VARIETIES IN THE FINAL BLEND

Merlot: 54%, Cabernet Sauvignon: 40%, Petit Verdot: 6%

HARVESTING DATES AT CHATEAU PALMER :

From 22nd september to 20th october.