



CHATEAU PALMER

VINTAGE 2011

The smallest yield since the legendary 1961

CHARACTERISTICS OF THE VINTAGE

The 2011 vintage will remain in our memories as the most precocious of the 2000s.

The vegetative year began with an exceptionally warm and dry spring. The first consequence was the vine's early budding. The first flowers appeared in Château Palmer's vineyards as early as May 10th, almost three weeks ahead of schedule.

The absence of precipitation accentuated water stress on our vines, and we noticed a few cases of coulure in our older plots of Merlot.

On June 4th, with the berries already formed, a hailstorm broke over our vineyard and reduced the harvest's potential yield. The accompanying rain at least allowed the vine to recharge before the start of a new dry spell that would stretch on to July 14th.

June 26th and 27th were the two hottest days of the year 2011. The thermometer reached 38.8°C (101.8°F) in the shade in Margaux.

The young berries, very sensitive at this stage in their development, suffered from the heat wave conditions. Some berries literally withered and fell off the vine. This "scalding" resulted in another drop in potential yield for the 2011 harvest.

After such an extreme month of June, the rain returned mid-July and the temperatures cooled. If the vacationers were complaining, those of us in the vineyards were rejoicing. The vine recovered. This precipitation was healthy for the vine's natural cycle. Veraison went smoothly in such favorable conditions.

At the end of the month of August, the sun came out and was our faithful companion throughout harvest. We started harvesting on September 7th, beginning with the early-ripening Merlots. The skins were especially thick, the combined effect of weather conditions and a small yield, allowing us to imagine an important phenolic potential. The Petit Verdots and the Cabernet Sauvignons, with their harvest finishing on September 29th, confirmed this impression.

After the great 2009 and 2010 vintages with their unique balances, 2011 has a classical structure with an alcohol level inferior to 13.5%. However, a frank acidity and a very good concentration of tight tannins guarantee a tremendous capacity to age for this vintage.

THE CHATEAU PALMER'S TEAM TASTINGS NOTES : 0000

"A venir"

GRAPE VARIETIES IN THE FINAL BLEND

Merlot: 55%, Cabernet Sauvignon: 45%

HARVESTING DATES AT CHATEAU PALMER :

From 7th september to 29th september.