

2013

THE ART OF ASSEMBLAGE.

BLEND

Merlot 49%
Cabernet sauvignon 51%

HARVEST DATES

From 27th September
to 11th October 2013

AGEING

22 months in barrels,
60% new

BOTTLING

From 26th to 27th August 2015

CELLAR TIME

10 years at the property

2013 is a vintage of redemption, a perfectly ripe fruit brought in from the rain, and one that has nothing to be ashamed of when tasted ten years after the harvest. This is not an opulent wine, but rather a delicate vintage whose nose and length have developed beautifully with age.

Winter 2013 will remain as one of the dampest of the last few years, significantly complicating the work conditions in the vineyard. Early in the season, our observations showed a delay of about ten days when compared to the already late 2012 vintage. In May, the rainy conditions caused an important amount of coulure. The risk of mildew was particularly fierce. Summer weather was more favorable, but the development of the vines remained stalled on a late growth-cycle.

September held an unpleasant surprise for us: rain, humidity and warm temperatures were our daily due. We began harvesting on 27th September. The Merlot, so important to the identity of our wines, were picked in time and showed a level of phenolic and aromatic maturity that surpassed our expectations. We continued harvesting with the Petit Verdot and the Cabernet Sauvignon. The aromatic palettes were clean and precise. During winemaking, the must was handled with a lot of care to avoid the extraction of any potentially rustic tannins.

We were able to carefully preserve the silky and velvety identity of the estate's wines. To find the right expression of this difficult vintage, we held many different tasting sessions, each leading to numerous debates. In the end, only a third of the production is retained in the final blend. A great wine is all about balance. Château Palmer 2013 reminds us of this by subtly playing on an atypical style.

