



CHATEAU PALMER

VINTAGE 2007

A demanding vintage

CHARACTERISTICS OF THE VINTAGE

An exceptionally hot and dry April give to the vines a ten-day head start on their usual growth. But from the end of April until the end of August, the weather was generally cool and damp. The flowering took place during a period of beautiful, sunny and dry weather but was prolonged due to the cool and rainy weather that following .

The ripening conditions for the grapes were a constant source of stress. From mid-June through July, we removed of secondary shoots and bunch thinning which allowed us to maintain a good aeration in the clusters. The weather remained cool at the end of July, so we responded in most areas of the vineyard by painstakingly thinning the leaves around the clusters, letting the berries enjoy a maximum exposure to sunlight.

At the end of August, our first tastings of the grapes showed that they already had an excellent aromatic potential. September began with the arrival of an east wind that concentrated the berries and accelerated their ripening. The harvest began on the first parcels of Merlot on September 20th, following three weeks of beautiful weather, with cool mornings and mild, sunny afternoons.

TASTING

Tasting notes from Enrico Bernardo, 12/01/2011:

Intense ruby-red with deep purple highlights.

Nose with hints of vanilla, raspberry, redcurrant, and bay leaf, with understated oak.

Beautiful balance between alcohol and tannin on the palate. Concentrated with rich tannin and attractive freshness.

Warm, generous aftertaste. Deserves further ageing in order for the alcohol and tannin to integrate into the structure.

OPTIMUM DRINKING AND AGEING POTENTIAL

2012-2024

GRAPE VARIETIES IN THE FINAL BLEND

Merlot: 49%, Cabernet Sauvignon: 44%, Petit Verdot: 7%

HARVESTING DATES AT CHATEAU PALMER :

From 20th september to 2nd october.

2* - Guide Hachette des Vins 2011

Parker 91-93

Wine Spectator 88-91

Jean Marc Quarín 16.5

Decanter 4*

Jacques Dupont 16.5-17