



CHATEAU PALMER

VINTAGE 2005

A drought of historic proportions and an outstanding vintage

CHARACTERISTICS OF THE VINTAGE

No one in France can remember drought conditions of such magnitude over such a long period (57% less rainfall than usual), although temperatures were never as high as during the 2003 heat wave.

We carefully removed all the suckers – twice – as well as the side shoots in order to help the vines cope with reduced water consumption. This led to perfectly well-nourished grapes.

After excellent flowering in early June, summer was excessively dry. Just like many other great vintages, this called a halt to premature growth. Drought conditions had two major effects on the fruit:

- small berries, meaning very low yields
- gradual concentration of flavour compounds in the grapes, very promising in terms of quality

The grapes slowly reached phenolic maturity after a few showers in early September. Picking began on 22 September in plots of Merlot. The grapes were impressively ripe and healthy.

Starting with the first pumping over, the wine had a superb colour and filled the vat room with powerful aromas. The fact that the grapes were so ripe also facilitated alcoholic fermentation. In fact, this was the first time anyone had ever seen sugar levels of this magnitude. Picking of Cabernet Sauvignon and Petit Verdot took place from 30 September to 7 October under clear, blue skies. Daily tasting throughout fermentation made it possible to achieve just the right degree of extraction and retain all the freshness and balance of this powerful, concentrated vintage.

TASTING

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

Concentrated, rich, ruby-red colour with deep purple highlights. The richness of the vintage is obvious.

Closed, but deep bouquet with hints of china bark, black liquorice, black cherry, and herbs. Excellent potential.

Starts out very generous, intense, and powerful. Plenty of body, and extremely young. Immense ageing potential and very civilised tannin.

Tasting notes from Georges Lepré, 04/02/2009:

Deep purple color with black reflections

The nose literally explodes on notes of great complexity combining morello cherry and macerated prune, oriental spices, sandalwood, incense, leather, cedar, peppermint, violet, blond tobacco with honey...

The fruit is so opulent that the richness in the nose is answered by opulence in the mouth, structured by sumptuous tannins allied to sovereign freshness. The wine has imperious presence and is already glistening. Velvety and suave, the length lingers forever ...

The vintage is wholly contained in this Palmer that epitomizes Palmer at its best: breed, balance and elegance.
Conceivable peak: 2015-2050...

OPTIMUM DRINKING AND AGEING POTENTIAL

2020-2040++

GRAPE VARIETIES IN THE FINAL BLEND

Cabernet Sauvignon: 53%, Merlot: 40%, Petit Verdot: 7%

HARVESTING DATES AT CHATEAU PALMER :

From 22nd september to 7th october.