

Château Palmer

2018

A rainy winter accompanied the dormant vines thus dampening the soil and causing late budding. In spite of administering our best care, the rain that continued to fall through the spring months, combined with very mild temperatures for the season, led to the development of mildew of an impressive virulence. Jacques, our crop manager, did not recall ever having seen weather conditions so conducive to its development. Fortunately, the weather went on to improve dramatically with exceptional conditions. The summer was hot, dry and restorative. The véraison began over the first week of August and allowed the budding process to catch up on its delay. In August and September, the sunshine was ideal, the nights were cool and there wasn't a drop of rain. All these conditions put together allowed for an exceptional degree of maturity. Due to the low yield, the vine concentrated all of its energy on the remaining clusters, leading to a tannic and aromatic concentration in the grapes that had rarely been seen before in the property's past.

Harvesting began on September 13th. Sorting was of the greatest importance this year. The daily tastings during the winemaking process confirmed the harvest's incredible qualitative potential. Each plot was extraordinarily powerful and concentrated, leading us to make an unprecedented decision: that they were all to become part of the final blend of Château Palmer. A 2018 vintage that will undoubtedly be part of Château Palmer's history...

BLEND

MERLOT 40%,
CABERNET SAUVIGNON 53%
PETIT VERDOT 7%

HARVEST DATES

13/09/2018 TO 15/10/2018

AGEING POTENTIAL

TO KEEP

