

# Alter Ego

## 2010

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In terms of quality, 2010 benefited from exceptionally favorable weather, like the 2009 vintage. After a late start to the growing season that protected the vines from spring frosts, bud break took place evenly in April. Fertilization was greatly upset by a cold, wet period in June that caused flowering to be very spread out and led to a significant amount of coulure, reducing hopes for a large crop. July was particularly warm, eliminating any heterogeneity in the vines after flowering, and véraison occurred quickly. This beautiful weather lasted without interruption until the end of the harvest. Thanks to that, we were able to take our time in order to pick each plot at peak ripeness. Although the alcoholic degree is very high, like in 2009, the acidity synonymous with freshness - and tannic concentration are greater, making for wines with an extremely

solid foundation. Their power, combined with a high level of acidity, gives them the potential for becoming benchmarks, and for this to be a legendary vintage. They are like a finely cut diamond that, over time, will fully express all the delicacy of Château Palmer's terroir.

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### **BLEND**

MERLOT 49%

CABERNET SAUVIGNON 51%

### **HARVEST DATES**

22/09/2010 TO 20/10/2010

### **AGEING POTENTIAL**

READY TO DRINK BUT CAN BE KEPT A FEW  
MORE YEARS

