

Château Palmer

2008

After a mild and dry late winter season, budburst was delayed by a cold spell that set in from mid-March to late April. May was very rainy. Flowering took place in June under particularly unfavorable conditions, which caused widespread coulure. The mildew pressure was constant this year. The weather in July plays an essential role in the synthesis of phenolic compounds and it was a beautiful month. Summer started off nicely from the very beginning, with a long period of relatively dry, beautiful weather lasting from 20th June to 10th August. The less favorable period that followed and lasted until 14th September made us forget those weeks, all the more so because we had to fight off diseases. The cold, wet conditions in August and early September gave way suddenly and unexpectedly to a very sunny dry spell, as a northern wind set in from 14th September on, drying out the pockets of botrytis. We were able to wait for the late maturities to complement each other, with no major sanitary concerns. The nights were cool. This lent itself to a gentle, harmonious maturation, which brings out in

turn a very elegant aromatic expressiveness. The Merlot displayed unexpectedly high levels of concentration, with degrees between 13.5° and 14.5°. The sugar content of the Cabernet Sauvignon grapes hovered as usual around 12° and 12.5°. But there again we found a nice concentration of phenolic compounds and perfectly ripe tannins. They are velvety and display beautiful volume on the palate.

BLEND

MERLOT 51%

CABERNET SAUVIGNON 41%

PETIT VERDOT 8%

HARVEST DATES

01/10/2008 TO 17/10/2008

AGEING POTENTIAL

READY TO DRINK BUT CAN BE KEPT A FEW
MORE YEARS