

Alter Ego

2004



Unlike the previous 2 vintages, the weather in 2004 was ideal without any excesses. Nothing disturbed the vines' normal growth cycle. Summer started after a slightly rainy month of June. Even flowering with no shot berries was followed by moderate summer temperatures that slowed and lengthened the ripening process. The grapes developed slowly and evenly, ripening perfectly thanks to dry, sunny weather in September that also made it possible to wait patiently until each plot reached its peak. The grapes fermented gently for an average of 21 days. In certain cases, the emphasis was placed on extraction early in the vatting period to express all the fruit and richness of the grapes, while in other cases, long skin contact was preferred to enhance the wine's power. Compared to the

2003s, the 2004 vintage is more classically Bordeaux, offering a magnificent combination of all the elegance and finesse of our terroir with the richness and power of a very great year.

BLEND

MERLOT 50%

CABERNET SAUVIGNON 50%

HARVEST DATES

27/09/2004 TO 12/10/2004

AGEING POTENTIAL

MATURE, READY TO DRINK

CHÂTEAU
PALMER

