

# Alter Ego

## 2019

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While January was marked by a few days of extreme cold, the rest of the winter proved relatively mild. Throughout the season rainfall was moderate but sufficient to partially replenish essential reserves in our soils. The vines' bud burst began almost a week ahead of schedule, but would progress thereafter in a smooth and even manner. The spring that followed was cool and rainy, requiring a high degree of precision in our management of the vineyard. Despite the capricious weather, flowering unfolded without difficulties, fuelling hopes of a bountiful harvest. Then, at the end of June, the weather conditions would change radically. A lasting period of hot and dry weather set in. Two heat waves between the 26<sup>th</sup> and 27<sup>th</sup> of June and the 22<sup>nd</sup> and 25<sup>th</sup> of July were fortunately endured without consequence. The limited summer rainfall – 50 mm between July and August – fostered the accumulation of polyphenols in the berries. The grapes underwent their colour change in excellent conditions and by mid-August the prospect of a fine vintage was clear. We began harvesting the Merlot on September 19<sup>th</sup> amidst weather conditions close to those of summer. The berries were

concentrated, aromatic and loaded with sugar. The harvest continued and we entered the autumn under fine, steady rainfall which lowered the potential alcohol of the Cabernet Sauvignon. By October 11<sup>th</sup> the harvest was complete. In the vat room, the Merlot grapes would shine in their exuberance. The Cabernet Sauvignon and Petit Verdot would exhibit remarkable finesse. Today, both Alter Ego and Château Palmer express a purity and aromatic clarity rarely seen in an abundant vintage. These wines don't lie; they are remarkably true to the terroir of Château Palmer.

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### **BLEND**

MERLOT 51%

CABERNET SAUVIGNON 40%

PETIT VERDOT 9%

### **HARVEST DATES**

19/09/2019 TO 11/10/2019

### **AGEING POTENTIAL**

TO KEEP

CHÂTEAU  
PALMER

