



ALTER EGO

VINTAGE 2007

A demanding vintage

CHARACTERISTICS OF THE VINTAGE

An exceptionally hot and dry April gave the vines a ten-day head start on their usual growth. But from the end of April until the end of August, the weather was generally cool and damp. The flowering took place during a period of beautiful, sunny and dry weather but was prolonged due to the cool and rainy weather that followed.

The ripening conditions for the grapes were a constant source of stress. From mid-June through July, we removed secondary shoots and bunch thinning which allowed us to maintain a good aeration in the clusters. The weather remained cool at the end of July, so we responded in most areas of the vineyard by painstakingly thinning the leaves around the clusters, letting the berries enjoy a maximum exposure to sunlight.

At the end of August, our first tastings of the grapes showed that they already had an excellent aromatic potential. September began with the arrival of an east wind that concentrated the berries and accelerated their ripening. The harvest began on the first parcels of Merlot on September 20th, following three weeks of beautiful weather, with cool mornings and mild, sunny afternoons.

THE CHATEAU PALMER'S TEAM TASTINGS NOTES : 0000

coming soon

OPTIMUM DRINKING AND AGEING POTENTIAL

2011 - 2025

GRAPE VARIETIES IN THE FINAL BLEND

Merlot: 60%, Cabernet Sauvignon: 40%

HARVESTING DATES AT CHATEAU PALMER :

From 20th september to 2nd october.