



ALTER EGO

VINTAGE 2012

A score in Three Movements

CHARACTERISTICS OF THE VINTAGE

The principal characteristic of the 2012 vintage is that of a remarkable contrast between spring, summer and early autumn.

In the spring, the abundant rainfall from April to June is well above average. This cool and damp weather brought about a late yet heterogeneous bud break. Flowering also presents the same characteristics. It begins much later and lasts longer compared to the previous vintage. Taking place in unfavorable conditions it results in a high percentage of coulure in our oldest Merlots, as in the 2002 vintage.

The risk of developing diseases (downy and powdery mildew) is high and requires our continuous attention: as it happens, a particularly healthy vineyard remains the best prevention.

The summer weather changes completely.

At the end of June, the sun begins to shine and temperatures finally rise. The first berries begin to change colors on July 23rd- confirming that the vintage would be late, as in 2002 or 2008. It hardly rains in August or during the first three weeks of September, with only 9mm of rain during this period. These particularly favorable conditions, due to the lack of water and nitrogen, allow the vine to focus its energy on developing phenolic compounds (tannins and anthocyanins), and thus produce good quality grapes.

The weather takes a change for the worse again during the last week of September. The harvest is intense; it takes place at Château Palmer between October 1st and the 15th without interruption and in wet conditions. The possibility of developing Botrytis is constant. However, the low yields of 28 hl/ha, helped maintain healthy conditions around the grape clusters.

The Merlots, rich and exuberant, remind us of the best vintages of the end of the first decade of the 2000s. The Cabernet Sauvignons are linear and precise and in line with a 2008. This unusual marriage harmoniously highlights the smoothness, elegance and refinement of Château Palmer wines.

GRAPE VARIETIES IN THE FINAL BLEND

Merlot: 51%, Cabernet Sauvignon: 40%, Petit Verdot: 9%

HARVESTING DATES AT CHATEAU PALMER :

From 1st october to 15th october.