



# CHÂTEAU PALMER

## Margaux Grand Cru Classé AOC

[www.chateau-palmer.com](http://www.chateau-palmer.com)

|                |   |
|----------------|---|
| VARIETALS      | 54% Merlot, 42% Cabernet Sauvignon, 4% Petit Verdot   |
| VINTAGE        | 2017  |
| REGION         | Margaux, Bordeaux, France   |
| TECHNICAL DATA | Alcohol 13.5%   |
| APPEARANCE     | Deep purple-black in color.   |
| NOSE           | Strong aromas leaps from the glass with freshly macerated blue and black fruits: wild blueberries, blackberries and black cherries plus hints of licorice, rose hips, and oolong tea with a waft of truffles. |
| PALATE         | Medium-bodied, very finely crafted with exquisitely ripe and smooth yet firm tannin and sporting great mid-palate intensity and wonderful freshness, it finishes long and minerally.                          |
| AGEING         | It was matured in 60-65% new French oak for approximately 21 months.  |
| PAIRING        | Best paired with roasted lamb, grilled beef fillet, or duck. Its complex notes of violets and blackberry are enhanced by earthy dishes like truffles, mushrooms, or roasted poultry.                          |
| RATINGS        | 98pts <b>JAMES SUCKLING.COM</b> 4,4<br>97pts <b>Decanter</b> ★★★★★ <b>VIVINO</b>  |
| ORDER CODE     | FR0807  |