

CHÂTEAU PALMER

Margaux Grand Cru Classé AOC



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 JAMES SUCKLING.COM  97pts Decanter 
ORDER CODE	FR0807