

Château Palmer

2021

While January initially heralded a cold winter, February promised kinder temperatures and nourishing rains. The return to dry weather fostered consistent budding across the vines. Having been efficiently contained by the teams, the spring frosts – black from April 6 to 8; white in mid-April and early May – slowed growth. Flowering eventually began on May 28, two weeks later than in 2020, in a warm, dry climate. The fruit set accelerated, and a handful of our most earliest ripening Merlots were affected by coulure. Rainfall was followed by a sharp rise in temperatures in June, leading to explosive vegetative growth. Shortly after a torrential storm on June 19, the arrival of mildew required meticulous monitoring until the end of the ripening period. A half-hearted summer until August 15 exacerbated vine growth, sparking fears of low numbers of grapes. In late August and early September, four weeks of dry weather thankfully dispelled a lot of the water and the ripening process resumed as normal, just in time for the harvest. Threatened by botrytis, the Merlot harvest

started on September 24 while the Cabernets finished on October 15. Despite more modest yields than expected, the harvest was healthy with ripe grapes, and the tasting revealed a remarkably fine tannic texture. The assemblages were finalized in early December, reflecting an ever-clearer perspective of the Château Palmer plots. This 2021 batch offers exceptionally fulfilled wines, rooted in moderation and harmony, harking back to the vintages of the previous century.

BLEND

MERLOT 56%

CABERNET SAUVIGNON 41%

PETIT VERDOT 3%

HARVEST DATES

25/09/2021 TO 15/10/2021

AGEING POTENTIAL

TO KEEP

CHÂTEAU
PALMER

●