

# 2017

## GUIDED BY THE RIVER.

### CHÂTEAU PALMER

Merlot 54%  
Cabernet sauvignon 42%  
Petit verdot 4%

### ALTER EGO

Merlot 53%  
Cabernet sauvignon 41%  
Petit verdot 6%

### HARVEST DATES

From 13<sup>th</sup> September  
to 5<sup>th</sup> October 2017

Vine growth got off to an ideal start, until late frosts cast uncertainty over the vintage. Fortunately, the river protected us and excellent weather conditions followed. Among the vines, the character of each plot served as a guide. The result was keenly precise wines with bold, unashamed character.

With a significant lack of rainfall and a mild winter, the vines awoke early from their winter slumber. Starting in late March, the buds began opening amidst optimal growing conditions. Then, during the nights of April 27 and 28, the Bordeaux region was struck by a wave of frost. Thankfully, the river protected the majority of Château Palmer's vineyards. Finally, late May brought fine weather which provided the perfect climate for flowering and the promise of an excellent harvest.

As summer began, it brought several rainy periods which prolonged the vegetative growth of the vines. The first phase of ripening took place on schedule in mid-August. The rains of September accelerated the maturation of the skins and harvest began early on September 20. By September 29, the harvest was complete. From the moment the vinification began, it became clear that the conditions of the vintage, coupled with our vineyard management methods that respected the terroir, would provide an exceptionally clear expression of each plot.

Today, the 2017 vintage at Château Palmer is precise, without excess. The wines exhibit the elegant balance of our most classic vintages. Their velvety tannins and aromatic depth are promises of splendid ageing potential.

