



ALTER EGO DE CHÂTEAU PALMER

Margaux Grand Cru Classé AOC

www.chateau-palmer.com



VARIETALS	52% Merlot, 35% Cabernet Sauvignon, 13% Petit Verdot
VINTAGE	2014
REGION	Margaux, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Very bright crimson.
NOSE	Opulent, glossy bouquet with layers of small dark cherries, licorice, leafy herbs and chocolate.
PALATE	The palate is more reserved: saturated tannins, a little chewiness on the entry but suppler towards the finish. The whole is balanced, sapid and suggests that this wine was skilfully produced.
AGEING	Aged 25% to 40% new French oak barrels for between 16 to 18 months.
PAIRING	Excellent with any kind of meat, especially Florentine steak, veal with mushrooms and mature cheeses.
READINESS FOR DRINKING	Best from 2018 through 2026.
RATINGS	93pts JAMESUCKLING.COM 93pts  WINEENTHUSIAST 90-92pts  90pts Wine Spectator
ORDER CODE	FR362