

2020

A DELIGHTFUL PARADOX.

CHÂTEAU PALMER

Merlot 48%
Cabernet sauvignon 48%
Petit verdot 4%

ALTER EGO

Merlot 46%
Cabernet sauvignon 50%
Petit verdot 4%

HARVEST DATES

From 15th to 29th September 2020

It was as though time stood still over the course of this very special year, forcing us to focus on the essentials, tending our vines and listening to our environment. In the wake of an extraordinary 2018 and a 2019 rooted in pure elegance, 2020 concludes an absolutely exceptional trilogy.

At the end of February, the onset of budding almost two weeks ahead of schedule heralded the launch of a very early vintage. March brought heavy rainfall, followed by an equally damp spring with mild temperatures – conditions all too suited to the spread of mildew. Throughout April and May, the vineyard required exceptional care and attention to keep us on course for a healthy harvest. In mid-May, a return to dry weather set the stage for an ideal flowering period. In June, the summer weather arrived and settled in to stay.

By late July, the berries had begun to change color under the bright and constant sun. Although the heatwaves of August subjected the vines to a good deal of water stress, intense thunderstorms brought welcome respite. The Merlot grapes gorged themselves and Cabernets retained their small size, while the subsequent return of dry weather drove the tannic concentration. Harvest began on September 15, with the Merlot picked in the cool of dawn and the Cabernet gathered as the rain beat down.

In the vat room, the fermentations proceeded smoothly and the assemblage was carried out over two sessions in mid-November, mostly during the run-off phase. Underpinned by the year's favorable climate, the 2020 vintage is on par with 2018 in terms of structure, boasting sunny Merlots, refined and powerful Cabernets, and a terroir of exceptional clarity.

