



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Alter Ego de Palmer 2016, Margaux

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<b>Price</b>	£94.00
<b>Code</b>	ALTE030

The second wine of Château Palmer, Alter Ego is a very sophisticated wine in 2016 with yields of only 29hl/ha.

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### Tasting Notes:

Yields of only 29hl/ha having lost 20% of the crop in Spring. Deliciously fresh and fragrant, this is a very powerful wine with remarkable structure, beautiful tannins and lovely texture. Intense, Christmas cake richness with ripe prunes, damsons and cassis. A beautiful, expressive wine this vintage.

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Specification	
<b>Vinification</b>	Yields of only 29hl/ha in 2016. Aged in the same way as all Palmer wines (French oak and fined with fresh egg whites), it acquires the same ageing characteristics. The wine spends 17 months in barrel, 20%-25% of which are renewed each year. To ensure that the oak flavors do not dominate, the barrels are lightly toasted, allowing the natural oak tannins to add subtle aromas, while preserving the fat and allowing the young, fresh fruit aromas to come through.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2032
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Margaux
<b>Type</b>	Red Wine
<b>Grape Mix</b>	48% Cabernet Sauvignon, 40% Merlot, 12% Petit Verdot
<b>Genres</b>	Biodynamic, Fine Wine, Organic
<b>Vintage</b>	2016
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Palmer
<b>Producer Overview</b>	In 1938, four Bordeaux families – Sichel, Mähler-Besse, Ginestet, and Mialhe – all active in the Bordeaux fine wine trade – joined together to buy Palmer and restore it to the rank it deserved.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy with fillet steak with wild mushroom sauce.