HOUSE OF TOWNEND

Château Palmer 2017, 3ème Grand Cru Classé

Price	£325.00
Code	PALM185

After the First Growths this is traditionally one of the highest performing Chateaux and is always in high demand. Winemaker Thomas Duroux has overseen the chateau's transformation to biodynamic winemaking, a journey started back in 2008. This is the fourth fully bio-dynamic vintage.

Tasting Notes:

The devastating frosts missed Palmer, apart from a few inland plots which are usually designated to Alter Ego. A yield of 38hl/ha. A very impressive Palmer, deep purple in colour with a bouquet that fills the glass with aromas of violet and dark rip black fruit. The palate is rich with layer upon layer of ripe blackcurrants, blueberries and creamy well integrated oak. This a beautifully poised and balanced wine with a very long and intense finish.



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Specification	
Vinification	Aged in 50% new oak.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2026 through to 2050
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grape Mix	42% Cabernet Sauvignon, 54% Merlot, 9% Petit Verdot
Genres	Biodynamic, Fine Wine, Organic
Vintage	2017
Body	Rich, bold and robust
Producer	Château Palmer
Producer Overview	In 1938, four Bordeaux families – Sichel, Mähler-Besse, Ginestet, and Miailhe – all active in the Bordeaux fine wine trade – joined together to buy Palmer and restore it to the rank it deserved.
Closure Type	Cork
Food Matches	Enjoy with braised lamb with giant white beans.
Press Comments	“This is a sexy and well formed 2017 with very velvety and suave tannins that go on for minutes. Full bodied, soft and round. Extremely long and lasts for minutes.” James Suckling – April 2018