HOUSE OF TOWNEND

Château Palmer 2022, 3ème Grand Cru Classé Margaux

Price	£440.00
Code	PALM210

This is a blockbuster wine, probably one of the most powerful and intense wines ever produced at this top Château, with yields of only 22hl/ha.



Tasting Notes:

Aged in 65% new French oak barrels for 12 months, followed by ageing in foudre. This is a blockbuster wine, probably one of the most powerful and intense wines ever produced at this top Château, with yields of only 22hl/ha. The grapes were tiny but extremely concentrated. Deep purple, almost opaque in colour, the bouquet is expansive with blackcurrant and dark cherry fruit aromas and violet freshness. The palate is impressive, rich with sweet black fruit concentrate, voluptuous. The tannins are beautifully woven and refined, there are notes of tobacco and black pepper, and the finish is quite immense. A stunning wine this vintage at Palmer!

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Specification	
Vinification	Aged in 65% new French oak barrels for 12 months, followed by ageing in foudre.
ABV	14.5%
Size	6 x 75cl
Drinking Window	Drink from 2032 through to 2050
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grape Mix	51% Cabernet Sauvignon, 45% Merlot, 4% Petit Verdot
Genres	Biodynamic, Fine Wine, Organic
Vintage	2022
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.