

FAMILY WINE MERCHANTS SINCE 1906

Château Palmer 2023, 3ème Grand Cru Classé Margaux 6 x 75cl

 Price
 £1,440.00

 Code
 PALM215

After the First Growths this is traditionally one of the highest performing Châteaux and is always in high demand. Winemaker Thomas Duroux has overseen the Château's move to 100% biodynamic farming, a journey that began back in 2008 with certification in 2014.



This is a sensational wine! Rich, dense and explosive, brimming with concentrated blackberry fruits and notes of liqourice, cedar and spice. So voluptuous in texture with a long and moreish finish. Quite outstanding.







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Specification	
Vinification	Harvest dates:11th September - 5th October. Yields of 32hl/ha. Aged in 50% new French oak barrels for 12 months, followed by ageing in foudre. Alc:13.9%
Size	6 x 75cl
Drinking Window	Drink from 2033 through to 2045
Country	France
Region	Bordeaux
Area	Margaux
Туре	Red Wine
Grape Mix	50% Cabernet Sauvignon, 46% Merlot, 4% Petit Verdot
Genres	Biodynamic, En Primeur, Fine Wine, Organic
Vintage	2023
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.