

Château Palmer 2024, 3ème Grand Cru Classé Margaux

Price	
Code	

£950.00 PALM220

After the First Growths this is traditionally one of the highest performing Châteaux and is always in high demand. A classic Palmer, rich and creamy whilst maintaining a beautiful precision.

Tasting Notes:

The nose is precise with fresh blackcurrant, red plum and cassis, followed by violets and a touch of tobacco. The palate is concentrated, packed with blackberry fruit, liquorice, cedar and spice. The tannins are velvety, giving the wine both charm and structure.





FAMILY	WINE M	IERCHAN	TS SIN	ICE 1	906

Specification	
Vinification	Low yields of just 22hl/ha and a rigorous selection have delivered an impressive wine. Will be aged for 12 months in 50% new French oak and then matured in 30hl oak foudres.
Size	6 x 75cl
Drinking Window	Drink 2030-2038.
Country	France
Region	Bordeaux
Area	Margaux
Туре	Red Wine
Grape Mix	59% Cabernet Sauvignon, 41% Merlot
Genres	Biodynamic, En Primeur, Fine Wine, Organic
Vintage	2024
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.