

2024

THE PRIMARY ELEMENT.

CHÂTEAU PALMER

Merlot 41%
Cabernet sauvignon 59%

ALTER EGO

Merlot 34%
Cabernet sauvignon 60%
Petit verdot 6%

HARVEST DATES

From 25th September
to 10th October 2024

YIELD

22 hl/ha

While 2024 provided little respite, the meticulous assemblage process and our winemaking experience have elevated this vintage to its quintessence.

The weather conditions made the actual growing of the vintage particularly difficult; it rained almost twice as much as the ten-year average! The first signs of mildew appeared as early as 22 April, and this pressure required constant attention from our teams. Right at the end of the flowering period, we knew that our oldest Merlots would be unable to avoid coulure. The summer offered some reassurance in the form of two dry months – a welcome break before the return of heavy rains, which brought the harvest forward.

In the end, though, the harvest honoured our efforts. The ripeness of the grapes, combined with the precise sorting, left us with quality, highly aromatic fruit. As the tastings unfolded, the tannins were bursting with potential. We began to feel a spark of optimism, and the magic of the assemblage proved to be more decisive than ever. We built our endeavour piece by piece, remaining extremely meticulous until a sense of harmony began to form, spontaneously, much like a blurry image that suddenly comes into perfect focus.

This clarity through assemblage was something we experienced both for Château Palmer and Alter Ego, two wines driven by a deep attachment to their terroir. Alter Ego stands out for its delicate tannic structure and delightful aromatic palate. Despite its aging potential, it is a charming vintage to be enjoyed in its younger years. Meanwhile, Château Palmer reveals an ample, velvety texture that envelopes the palate, comfortably offering a sense of balance – its own form of harmony.

