

Alter Ego de Palmer 1999

CSPC# 771453

750mlx12

14.0% alc./vol.

Grape Variety	77% Merlot, 23% Cabernet Sauvignon
Appellation	Margaux
Notes	Second label of Chateau Palmer, earlier known as 'La Reserve du General'.
Website	http://www.chateau-palmer.com/en/palmer-its-alter-ego
General Info	<p>Château Palmer is named after a British officer, Major General Palmer, who settled in Bordeaux in 1814. It is the top estate of the Margaux appellation after Château Margaux. It is located in the centre of the Margaux appellation, and its vineyards (Cabernet Sauvignon 55%, Merlot 40%, Cabernet Franc 5%) lie on a sparse gravel plateau.</p> <p>Palmer is classified as a 3ème Cru Classé and was established as a Super Second long before Léoville Las Case, Ducru-Beaucaillou and Pichon-Lalande, and in some years (1961, 1966, and 1983) it is as good as any wine in Bordeaux.</p> <p>Palmer's relatively high Merlot content makes Palmer the closest in style of any leading Médoc properties to the great wines of Pomerol and St-Emilion.</p>
Vintage	<p>The efficiency of the «lutte raisonnée» or measured approach to treating the vines against disease (in place at Palmer since 1995) proved very effective in the warm, humid weather which prevailed throughout the spring and July. With the arrival of summer, the veraison took place in good conditions and during the maturation period which followed at Palmer, the natural concentration of the berries followed exactly the normal physiological changes. The phenomenon is rare and resulted in exceptionally high sugar levels. Indeed, the levels of sugar in the Cabernet Sauvignon grapes broke all records. The '99 wines are very approachable but have power, generosity and great potential.</p>
Vineyards	<p>The Palmer vineyards cover 55 hectares in the commune of Cantenac. Most of the plots are concentrated on a plateau of thin gravel from the Günstz period on the top of the rises of the Margaux appellation.</p> <p>The gravely soil consists of stones with complicated, poetic names, like lydite, quartzite, and chalcedony, which come down to us from the distant past – from the Quaternary era, to be precise. Swept by the flow of the Garonne River, pieces of rock from the Pyrénées were deposited along the banks of the Gironde estuary. Moving inland a number of geological folds form a series of parallel rises. The Palmer plateau is situated on these first gravely terraces along the edge of the estuary. As the saying goes in Bordeaux, the great terroirs overlook the river.</p>
Harvest	Harvest dates: from 09/17/1999 to 10/01/1999
Vinification/ Maturation	Harvesting and vinification decisions are made based on the idea that we have of the Château Palmer and Alter Ego style. Final blend tastings usually come to confirm our intuitions. The batches chosen for Alter Ego are then blended and put into barrels to age for 18 months. The fruitiness and aromatic intensity are preserved by the use of a moderate percentage of new oak barrels (25 to 40%).
Tasting Notes	Concentrated. Beyond even the high expectations created by the good weather, the grapes from our terroir had a rare intensity and concentration. The sugar levels in the Cabernet Sauvignon broke all records and were fully expressed in the vintage.
Production	7,083 cases made
Cellaring	Drink 2015-2030
Scores/Awards	<p>89 points - Robert Parker, Wine Advocate #140 - April 29, 2002</p> <p>85-88 points - Stephen Tanzer's International Wine Cellar (score only)</p> <p>86 points - Jean Marc Quarin (score only)</p> <p>14.5 points - Vinum Wine Magazine (score only)</p> <p>1 star - Le Guide Hachette des Vins - 2003</p>



Reviews *“The winery's second wine, the 1999 Alter Ego reflects its bigger sibling's terroir, power, and grandeur. It is a blend of 67% Merlot and 33% Cabernet Sauvignon, a seductive, charming offering with wonderful suppleness, a textured mouthfeel, and gorgeous levels of red and black fruits. It should drink well during its first 8-10 years of life.”*
- RP, Wine Advocate
