
Château Palmer 2000

CSPC# 753464

750mlx12

13.0% alc./vol.

Grape Variety
Appellation
General Info

53% Cabernet Sauvignon, 47% Merlot
Margaux

3rd classified growth in 1855. Palmer could easily claim to the rank of a second. The vine stock of merlot occupies about half of the vineyard, what is odd in Margaux, and that explains in good part the round and smooth character of the high-class wine which sometimes makes it compare with a Pomerol. But do not think incorrect, Palmer has the depth and the complexity of the great Margaux.

The birth of Chateau Palmer dates back to 1814 when Colonel Charles Palmer arrived in France with the army of the future Duke of Wellington. The owner of the Margaux estate at that time was the recently divorced Madame de Gascq. She was trying to sell the Bordeaux wine producing property. When she met Palmer, she told him, "The Bordeaux wine we produce is as good as Château Lafite!" Palmer must have agreed as he quickly soon took over the Margaux estate and renamed it Chateau Palmer. Palmer believed in the Bordeaux wine he was producing. He began expanding the vineyards of Chateau Palmer. Between 1816 and 1831, the estate acquired more land and buildings throughout the Cantenac, Issan and Margaux sectors.

In 1843, Palmer, now a Major General was forced to sell Chateau Palmer. Emile and Isaac Pereire, two brothers had always wanted to purchase Chateau Palmer. They did not come from the Bordeaux wine trade. They were involved in railroad lines and banking. In 1853, they became the new owners of Chateau Palmer.

The brothers replanted and restructured the vineyards. In 1856, they constructed the legendary château and the village outbuildings of Chateau Palmer. Due to the phylloxera epidemic, wars and the great depression, the Pereire brothers' descendants were forced to sell Chateau Palmer.

In 1938, four families of some of the wealthiest Bordeaux wine merchants joined forces to buy equal shares of Chateau Palmer; Ginestet, Mialhe, Mahler-Besse and the Sichels. Their direct descendants are the major current owners of Chateau Palmer today. Two of the families left the company, but, for the Mahler-Besses and the Sichels, it remains an important asset.

The two majority shareholders of Chateau Palmer are both négociants. The Mahler family comes from the Netherlands. Successful in the wine business, they were joined by the Sichel family from England. The Sichel family were also very successful wine merchants. After World War II and the deterioration of the château by German troops, the 1950s saw the regeneration of the vineyard under the management of Jean Bouteiller (1913-1962), the son-in-law of Frédéric Mähler, the majority shareholder at the time.

Having spent forty-two years as the director of Chateau Palmer, Bouteiller retired and was replaced by the young, energetic agronomist and oenologist Thomas Duroux in 2004. This allowed Duroux to return to Bordeaux after spending time managing estates in Italy.

Vintage Due to the particularly damp and humid conditions that prevailed in spring, all vine growers were particularly vigilant in the first part of the year. In fact, summer only really came in mid July, although from then the grapes ripened gently and slowly. Drought conditions persisted right up to harvest time and although the levels of sugar did not quite reach those of 1999, the richness and maturity of the phenolic compounds was astonishing.

The quality of the fruit, along with immensely ripe tannins and sufficient acidity have produced a truly great Margaux with a long-life expectancy.



Vineyards Palmer, with its gravel, sand and dirt terroir has deep roots, which is one of the keys to the wine's unique quality and style. Most chateaux plant merlot in clay soils. At Palmer, the merlot is planted in gravel soils. This is part of the reason for the elegance in the wines of Palmer. Located next to Chateau Margaux, Palmer can produce a wine of equal quality in select vintages. The 55-hectare Bordeaux wine vineyard Chateau Palmer is located in Cantenac. Most of the plots are situated on the plateau with a terroir of thin gravel from the Guntz period along the water. The vineyard is planted to 47% Merlot, 47% Cabernet Sauvignon and 6% Petit Verdot with vines that average 38 years of age. The vines are planted to a density of 10,000 vines per hectare.

Harvest From 21st September to 7th October.

**Vinification/
Maturation** The vat rooms and Chai were entirely refurbished in 1995, its 42 temperature-controlled, conical, stainless steel vats were designed to provide optimal conditions for precision winemaking. Chateau Palmer is equipped with two cellars the so-called "first year *chai*," holds the barrels containing the most recent vintage for the initial year of ageing before being replaced by a new harvest and moving on to the recently renovated "second year *chai*." Work is once again taking place in the vat rooms. In 2010, Palmer began work on installing a new harvest reception area of 350 square meters which should be finished by 2012. The old pumping system will be replaced by gravity force. They will also build a small cellar devoted to experimental winemaking projects like producing white wine and even vin de paille. A new barrel cellar will allow a vintage to age without being moved. The Palmer village was also refurbished. The fruit is always hand harvested and sorted 3 times. In the vineyard and the vat room before and after destemming. Palmer vinifies using temperature-controlled, cone-shaped stainless-steel vats. This is done on a parcel by parcel basis and by grape variety. The wine is put into barrels immediately after malolactic fermentation, fining with egg whites, racking by gravity

Tasting Notes Very deep purple. Powerful, imperious, complex nose with notes of black currant, plum, crystallized fruit, spices, smoke, cigar box, cedar, leather, mint and forest floor. Attacks with an imposing palate, then sumptuous very high-quality tannins take over enrobed in gorgeous ripe fruit – the whole sustained by impeccable freshness. The lovely richness persists to the long particularly tasty finish. Historical in every respect, this vintage is already enjoyable. It will retain all its seductive powers for at least thirty years. Must be decanted two hours before serving.

Cellaring Drink 2008-2025

Scores/Awards **97 points** - James Suckling, Wine Spectator - March 31, 2003
92-94 points - James Suckling, Wine Spectator - Web Only 2001
95 points - Robert Parker, Wine Advocate #189 - June 2010
96 points - Robert Parker, Wine Advocate #146 - April 2003
93-94 points - Robert Parker, Wine Advocate #139 - February 2002
92-94 points - Robert Parker, Wine Advocate #134 - April 2001
94 points - Neal Martin, Wine Journal - September 2010
96 points - Neal Martin, Wine Journal - November 2008
90 points - Neal Martin, Wine Journal - May 2007
96-98 points - Neal Martin, Wine Journal - November 2004
94 points - Lisa Perrotti-Brown, Wine Advocate in Asia - March 2010
94 points - Roger Voss, Wine Enthusiast - June 1, 2003
91+ points - Stephen Tanzer, ST's International Wine Cellar - May/June 2003
91 points - Stephen Tanzer, ST's International Wine Cellar - May/June 2001
18 points - Jancis Robinson, JancisRobinson.com - September 2009
19.5 points - Stephen Spurrier, Decanter.com - July 7, 2001
5 stars - Ch Palmer Vertical Tasting, Decanter.com - January 13, 2012
96 points - Jeff Leve, thewinecellarinsider.com - September 2, 2011
96 points - Jeff Leve, thewinecellarinsider.com - March 5, 2010
96 points - Jamie Goode, wineanorak.com - November 2011
Review only - Jancis Robinson, Financial Times - January 4, 2001

Reviews

"This takes time to unwind, but then it explodes with fruit and powerful, yet silky tannins. Perfumed and rich, with berry, cherry and tobacco character. Full-bodied, with super-well-integrated tannins and a reduced, refined palate structure. It's compacted and powerful. Very racy wine. Best after 2010."

- JS, Wine Spectator

"Plenty of raspberry and currant character, with hints of violet. Full-bodied, with racy tannins and a lively, crisp finish. Almost classic. Palmer seldom misses, and in 2000, it's right on the money. Score range: 92-94"

- JS, Wine Spectator

"One of the sexiest wines for drinking now and over the next 10-15 years is undoubtedly the 2000 Palmer. A blend of 53% Cabernet Sauvignon and the rest Merlot, the wine has an almost exotic floral nose, soft, undulating tannins, and tremendous opulence and flesh, with a full-bodied mouthfeel, silky tannins, and loads of floral notes intermixed with blue and black fruits as well as hints of smoke and incense in its complex aromatics. This wine is drinking beautifully and should continue to do so for up to two more decades."

- RP, Wine Advocate

"This has turned out to be a prodigious Palmer. The saturated purple color offers up sexy, full-bodied, almost masculine notes of roasted meats, blackberries, and creme de cassis intermixed with notions of toast, smoke, and camphor. Only 50% of the production made it into the 2000, a blend of 53% Cabernet Sauvignon and 47% Merlot. The wine is opulent, rich, and full-bodied, with tannin that has become sweeter with age. Its best showing yet, most importantly, has been from bottle. This is a great Palmer that should rival the best of recent vintages, which have all been stunning, as this estate continues to go from strength to strength. Anticipated maturity: 2008-2030."

- RP, Wine Advocate

"The 2000 ..is masculine, powerful, muscular, and tannic. Only 50% of the production made it into the grand vin, a blend of 53% Cabernet Sauvignon and 47% Merlot. While the 2000 still reveals plenty of tannin, the wine has sweetened since I tasted it in March 2001. A dense inky/purple color is accompanied by a wine with abundant extract as well as a brawny, expansive mouthfeel. It will require patience. Anticipated maturity: 2010-2035."

- RP, Wine Advocate

"Palmer has been producing compelling wines over the last three vintages (the 1999 is sensational). Harvested between September 21 and October 7, the 2000 is a blend of 52% Cabernet Sauvignon and 48% Merlot. Forty-five percent of the production made it into the grand vin, with the balance going into their very good second wine, Alter Ego de Palmer. The 2000 Palmer is a massive vin de garde exhibiting abundant amounts of the vintage's high tannin. It possesses a dense purple color, powerful yet ripe, provocative notes of plums, black cherries, coffee, and new saddle leather, and huge fruit concentration. One of the most backward Palmers I have tasted, it exhibits a sweet mid-palate as well as well-integrated, ripe tannin. Potential purchasers will need patience, but it should be one of the longest-lived Palmers made in the last three decades."

- RP, Wine Advocate

"Tasted blind at Bordeaux Index's 2000 tasting in London. This Palmer 2000 is more extroverted and precocious on the nose: succulent red-berried fruit, leather, melted tar and melted dark chocolate with a patina of black truffle/mushroom. Good definition. It has a sweet, ripe entry that is fleshier compared to its peers, fine tannins, good weight with well-integrated, glossy oak. Raspberry and wild strawberry interlaced with cedar, smoke and tobacco, yet it remains a litesome, winsome wine. This is more approachable than other 2000s, but make no mistake, the quality and breeding is evident. Drink 2014-2040. Tasted March 2010."

- NM, Wine Journal

"The last bottle I had was served blind and its surliness duped me into giving a parsimonious score. This bottle is much more open and expresses the vivacious bouquet I remember from my first experience 3-4 years ago: layers of creme de cassis, ripe black plums, wild mint and cedar. The full-bodied palate displays exquisite balance, powerful but controlled with a tightly wound finish that suggests it is still closed and demanding further cellaring. Drink 2015-2030+. Tasted June 2008."

- NM, Wine Journal

Reviews

"This bottle suggests that the Palmer 2000 has entered a sulky, adolescent period. A limpid ruby hue. A attractive nose of cedar, cigar box and sweet black fruits, although it takes five minutes in the glass to open up. The palate is full-bodied, balanced with notes of blackberry, tobacco, pencil-lead and cedar. Quite conservative in style, lacking the openness and vivacity it has shown previously. Tasted blind, I guessed it to be the 1996 and in retrospect I just think this has closed down. Tasted October 2006. Drinking 2015-2040"
- NM, Wine Journal

"Stunning out of barrel. Tasted three or four times thereafter where it concentrated, beautifully poised and svelte. A stunning bottle in Nov-04. A flamboyant Palmer similar to the samples tasted the previous week. Tannic, very concentrated and a more masculine wine. A real vin de garde. Drink from 2015. "
- NM, Wine Journal

"Very deep garnet-purple colour. Bright cassis and ripe, red plum on the nose with some game, mace, cardamom and mocha. The full-bodied palate has medium to high acidity and a medium+ level of fine-grained tannins. Big, rich, juicy. Long finish."
- LPB, Wine Advocate in Asia

"At this stage, this is very closed, very tight, giving little. But it is possible to discern that this is going to be a beautiful wine. There are flavors of sweet raisins and the fruit has a new world richness, but the structure of dry tannins is always present. It looks as though it has a good, long life."
- RV, Wine Enthusiast

"Good full ruby-red. Knockout nose combines blackberry, violet, espresso, graphite and licorice. Then impressively sweet in the mouth, even slightly roasted; comes across as rather aggressive following the leaner, high-pitched 2002. Extremely rich, full Palmer but a bit brutal today, and not currently showing the perfume it displayed from barrel. The wine's substantial but ripe tannins call for at least six or seven years of bottle aging."
- ST, International Wine Cellar

"«Yields here were about the same as in 1999 (48 hectolitres per hectare, vs. 47), but in the latest vintage the estate did not need to do an éclaircissage (except for its petit verdot, which did not make it into the final blend as it was too tannic and lacked finesse). A relatively low 5% press wine was used in the 2000. At Palmer, the malolactic fermentation takes place very early, and the wine then goes into barrel quickly, in November. "That's more important than doing the malolactic fermentation in barrel, which adds nothing," asserted estate manager Bertrand Bouteiller. "Of course, those who wait until January to put their wine into barrel want to do the malolactic there."

2000 Palmer (a blend of 53% cabernet sauvignon and 47% merlot; aging in 42% new oak): Deep bright ruby. Subtly perfumed aromas of blackberry, blueberry and violet. Thick and primal in the mouth, with superb density and sweetness. Utterly suave but with very firm underlying spine giving the wine a penetrating quality. Finishes with explosive, lingering dark berry, plum and leather flavours and big, dusty, thoroughly ripe tannins. Palmer has been on a roll in recent vintages."
- ST, International Wine Cellar

"Deep dark ruby. Some cedary notes over the pure fine cassis but also a hint of very sweet damson. Cedary purity though fully ripe. Thick, rich and opulent with fine, chocolate-smooth tannins. Rich and firm but beautifully balanced. Harmony and proportion. Leathery in aroma and texture but not at all tough just adding a savoury grainy edge. Then finishes fresh and with a fine, attractive dryness – like a smooth dry handshake. Hint of undergrowth on the long finish. Drink 2009-30"
- JR, JancisRobinson.com

"Huge colour, almost black but still clear and vibrant. Rich and smoky with great presence and almost firm and gritty for Palmer. Superbly ripe tannins and high proportion of Cabernet Sauvignon make this absolute classic."
- SS, Decanter.com

Reviews *"I could call this my WOTN, although in rather close competition with the 2005 and 1983, and, to lesser extents, the 1989 and 1978. Ostentatious it is, but in a feminine, subtle manner. It purrs in its complexity and sneaky opulence. The 2005 wows you today with fireworks; the 2000 draws you in with genuine sex appeal. Something about the 2000 transcends the sum of its parts better than all the other wines at the tasting. You have balance among fruit, acidity, tannin, but you do not notice each as much as you do in, say, the 2005. Or in the 1989. What you have is a spherical wine which combines primary and secondary elements at a still youthful phase which come closest to Duroux's description of what Palmer is all about."*
- Decanter.com

"With a head turning perfume filled with fresh picked flowers, licorice, smoke, blackberry liqueur, tobacco, slate and cocoa, this powerful vintage for Palmer offers a lush, tannic, rich wine. Opulent in texture, the wine ends with layers of sweet, ripe, spicy, velvet drenched dark berries. 5-10 more years is going add a lot of complexity to this already beautiful wine."
- JL, thewinecellarinsider.com

"This begins with an intense display of black fruit and black raspberry scents along with truffles, flowers, earth and a hint of citrus oil. The wine has great freshness and depth along with an intensity of flavor that keeps you interested."
- JL, thewinecellarinsider.com

"12.5% alcohol. Supremely elegant and fresh with some firm structure still. Lovely cherry and plum fruit, nice minerality and good freshness. Taut and linear still."
- JG, Wineanorak.com

"A very successful wine whose millstone will be to be constantly compared with its neighbour Ch Margaux. Aromatic with still some slight suggestion of toasty oak. Silky, creamy texture and a forceful impression almost of bloodiness. Very slightly brutal, it lacks the polish of Rauzan Ségla and the sheer ethereal lift of Ch Margaux. Some graininess on the end but a very fine Palmer"
- JR, Financial Times
