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## Alter Ego de Palmer 2012

CSPC# 771453

750mlx12

13.4% alc./vol.

### Grape Variety

51% Merlot, 40% Cabernet Sauvignon, 9% Petit Verdot

### Appellation

Margaux

### Classification

3ème Cru Classé

### Website

[http://www.chateau-palmer.com/alter\\_ego.php?millesime=2012&langue=en](http://www.chateau-palmer.com/alter_ego.php?millesime=2012&langue=en)

### General Info

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.

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.

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.

### Vintage

The principal characteristic of the 2012 vintage is that of a remarkable contrast between spring, summer and early autumn. In the spring, the abundant rainfall from April to June is well above average. This cool and damp weather brought about a late yet heterogeneous bud break. Flowering also presents the same characteristics. It begins much later and lasts longer compared to the previous vintage. Taking place in unfavorable conditions it results in a high percentage of coulure in our oldest Merlots, as in the 2002 vintage.

The risk of developing diseases (downy and powdery mildew) is high and requires our continuous attention: as it happens, a particularly healthy vineyard remains the best prevention.

The summer weather changes completely. At the end of June, the sun begins to shine, and temperatures finally rise. The first berries begin to change colors on July 23rd- confirming that the vintage would be late, as in 2002 or 2008. It hardly rains in August or during the first three weeks of September, with only 9mm of rain during this period. These particularly favorable conditions, due to the lack of water and nitrogen, allow the vine to focus its energy on developing phenolic compounds (tannins and anthocyanins), and thus produce good quality grapes.

The weather takes a change for the worse again during the last week of September. The harvest is intense; it takes place at Château Palmer between October 1st and the 15th without interruption and in wet conditions. The possibility of developing Botrytis is constant. However, the low yields of 28 hl/ha, helped maintain healthy conditions around the grape clusters.

The Merlots, rich and exuberant, remind us of the best vintages of the end of the first decade of the 2000s. The Cabernet Sauvignons are linear and precise and in line with a 2008. This unusual marriage harmoniously highlights the smoothness, elegance and refinement of Château Palmer wines.

### Vineyards

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 Guntz period on the top of the rises of the Margaux appellation.

The gravely soil consists of stones with complicated, poetic names, like lyddite, 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.

### Harvest

Harvest dates: from 10/01/2012 to 10/15/2012

<b>Vinification/ Maturation</b>	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%).
<b>Tasting Notes</b>	Deep, violet and dark cherry nose. Intense hit on the palate with some complexity. Proper Cabernet characters but with a plumminess from the Merlot.
<b>Production</b>	7,083 cases made
<b>Cellaring</b>	Drink 2015-2030
<b>Scores/Awards</b>	<p><b>90 points</b> - James Molesworth, Wine Spectator - March 31, 2015</p> <p><b>90-93 points</b> - James Molesworth, Wine Spectator - Web Only 2013</p> <p><b>93 points</b> - Robert Parker, Wine Advocate #218 - April 2015</p> <p><b>88-90 points</b> - Robert Parker, Wine Advocate #206 - April 2013</p> <p><b>90-92 points</b> - Neal Martin, Wine Journal - May 2013</p> <p><b>92 points</b> - Roger Voss, Wine Enthusiast - May 2015</p> <p><b>91-93 points</b> - Roger Voss, Wine Enthusiast - April 12, 2013</p> <p><b>92-93 points</b> - James Suckling, JamesSuckling.com - April 2013</p> <p><b>17 points</b> - Jancis Robinson, JancisRobinson.com - April 2013</p> <p><b>17.25 points</b> - Steven Spurrier, Decanter.com - April 2013</p> <p><b>89-91 points</b> - Jane Anson, The New Bordeaux - April 2013</p> <p><b>92 points</b> - Tim Atkin, MW - timatkin.com - April 2013</p> <p><b>91 points</b> - Jean Marc Quarin (score only)</p> <p><b>90-92 points</b> - Jeff Leve, thewinecellarinsider.com - April 25, 2013</p> <p><b>91-93 points</b> - Jeremy Williams, winewordsandvideotape.com - April 2013</p> <p><b>15.5 points</b> - Farr Vintner - April 2013</p> <p><b>89-93 points</b> - Derek Smedley, MW - April 2013</p> <p><b>16.5 points</b> - Simon Staples, Berry &amp; Rudd Wine &amp; Spirit Merchants - April 2013</p> <p><b>87 points</b> - Jeannie Cho Lee MW, asianpalate.com - April 2013</p> <p><b>92-94 points</b> - Falstaff Magazine (score only)</p> <p><b>15.8 points</b> - Vinum Wine Magazine (score only)</p>
<b>Reviews</b>	<p><i>"Shows good energy, with a lively savory note, a bright iron streak and enticing damson plum, black cherry and red currant fruit. Everything knits through the finish, suggesting this should be able to handle modest cellaring. Best from 2016 through 2020. 7,083 cases made. "</i></p> <p><i>- JM, Wine Spectator</i></p> <p><i>"Offers notes of smoke, roasted herb and cassis bush, with solid plum fruit. Shows grace on the palate, delivering dark, silky fruit and caressing tannins lined with an iron edge. Tasted non-blind. Score range: 90-93"</i></p> <p><i>- JM, Wine Spectator</i></p> <p><i>"Another brilliant example from administrator Thomas Duroux and his team, the intense second wine, Palmer's 2012 Alter Ego (51% Merlot, 40% Cabernet Sauvignon and 9% Petit Verdot), offers up plenty of blackberry and crème de cassis notes along with some spring flowers, licorice and subtle background oak. Opulently textured, full-bodied and stunning, this is an outrageously successful second wine to drink over the next 12-15 years."</i></p> <p><i>- RP, Wine Advocate</i></p>
<b>Reviews</b>	<p><i>"The second wine, which has gone from strength to strength over recent years, the 2012 Alter Ego de Palmer, is a blend of 51% Merlot, 40% Cabernet Sauvignon and 9% Petit Verdot. Spicy and earthy, displaying notes of new saddle leather, roasted herbs and meaty barbecue, it is a medium-bodied, fleshy, attractive wine to drink over the next 10-12 years.</i></p> <p><i>Thomas Duroux produced a brilliant 2012 Palmer that is unquestionably one of the stars of the vintage. High levels of tannin were up there with their best vintages, at least analytically. The final blend of 48% Merlot, 46% Cabernet Sauvignon and 6% Petit Verdot results in a style of wine that is totally different than that of its nearby neighbors, Chateau Margaux, Rauzan-Segla and Malescot St.-Exupery."</i></p> <p><i>- RP, Wine Advocate</i></p>

## Reviews

*"Tasted from a barrel sample at en primeur. A blend of 51% Merlot, 40% Cabernet Sauvignon and 9% Petit Verdot, the first time that the latter has been used in both blends, the Alter Ego has a strong scent of Japanese nori that is quite attractive. The palate is medium-bodied with a fleshy ripe opening – brambly red berry fruit, a slight metallic note that leads to a corpulent (for the vintage) finish that bodes well for the future. Tasted April 2013. "*

- NM, Wine Journal

*"This has incredible length for a second wine. Full body, with dark berry and raspberry character, ultra-fine tannins, and a long, long finish. Tiny grape yields for the vintage. 51% Merlot, 40% Cabernet Sauvignon and 9% Petit Verdot."*

- JS, JamesSuckling.com

*"Initially densely tannic, this wine quickly reveals a more velvet character that is enhanced by the blackberry fruits. Over half the production at Palmer in 2012 was of this second wine, which is already finely integrated and developing well. Drink from 2020."*

- RV, Wine Enthusiast

*"91–93. Barrel sample. This wine is rich, with delicious fruitiness, as well as ripe black fruits. With all this opulence, however, there is also great freshness and crispness that comes from the Cabernet in the blend."*

- RV, Wine Enthusiast

*"18% press wine, pH 3.65. Quite strong leafy Cabernet aromas, but lovely freshness and round tannins. Is this like Palmer of old? I don't think I would guess this was majority Merlot... Just slightly green on the end."*

- JR, JancisRobinson.com

*"Superb colour, dense, spicy, quite succulent black fruits, powerfully elegant with Cabernet building on the finish"*

- SS, Decanter.com

*"The blend this year was 51% merlot, 40% cabernet sauvignon, 9% petit verdot. 2012 is the first year that Petit Verdot has gone into both first and second wine blends, because both blocks did well this year (one of gravel and sand, very aromatic for Alter Ego, other block deeper gravel and clay, so more structure, perfect for Palmer). Lovely rich plummy colour, very polished, gorgeous aromas on the nose, gentle black spices, 30% new oak. Restrained extraction here, very soft and smooth tannins, but present right from the start, the tannins hold the wine, there is a backbone that not many properties have managed in 2012. Good perception of ripe fruit on the attack, but things stretch out for a fresh, elegant finish. Not for huge ageing, this should need only three or four years after bottling. Successful second wine. 89-91 / 16.75-17.25. Recommended to Highly Recommended. Drink 2017-2026."*

- JA, The New Bordeaux

*"The gap between Alter Ego and its grand vin, Château Palmer, is narrower in this vintage than one would expect. For the first time ever, both wines contain some Petit Verdot, partly to make up for the smaller percentage of Cabernet Sauvignon. This is a very forward wine: supple and scented with violet and raspberry notes, backed up by spicy plum and subtle, smoky oak. Drink: 2018-28"*

- TA, timatkin.com

*"51% Merlot, 40% Cabernet Sauvignon and 9% Petit Verdot, which reached 13.4% alcohol. The wine will be aged in 30% new French oak for between 16 and 18 months. With a ruby color, flowers, cherry blossoms, earth, fennel and spice notes lead to a sweet, cherry filled wine with dusty tannins, supple textures and a fresh, spicy cassis finish. 90-92 Pts*

- JL, thewinecellarinsider.com

**Reviews** *"Deep and saturated; very bright; tight to edge; lots of ripe fruit on the nose; pretty; almost some fatness; lush and layered; very sweet and ripe entry; lush fruit; nice tension on the finish; very polished but lots of pretty fruit. 51% Merlot, 40% Cabernet 9% PV 13.4 alcohol 91-93. Tasted at Chateau Palmer Thursday, April 11, 2013. Drink 2018-2025"*

- JW, [winewordsandvideotape.com](http://winewordsandvideotape.com)

*"This is the second wine of Chateau Palmer and always very smooth and supple. In 2012 the blend is 51% Merlot, 40% Cabernet Sauvignon and 9% Petit Verdot, which has resulted in a smooth, early-drinking wine that tastes almost like a Pomerol. A Beautifully perfumed, sweet nose of strawberries and spring flowers, vanilla pods and a hint of cinnamon. Silky and plush on the palate, pure and unforced."*

- Farr Vintners

*"There is a mix of flavours on the nose rich black cherry backed by fresher red. The start of the palate is rich and sweet with rounded tannins and although fresher towards the back the finish has black plum richness. 2017-26."*

- Derek Smedley MW

*"Sadly, there is only very small production of Alter Ego de Palmer this year, but it is really worth seeking this one out as it is, once again, absolutely fabulous. Wonderful, fresh, crunchy red fruits that are so juicy and compelling make you want to drink it from the barrel now. Forget about all this ageing malarkey! Displaying beautifully brilliant balance, it kicks many other châteaux's Grand Vin's into the cheap seats. Drink 2016-2026."*

- SS, Berry & Rudd Wine & Spirit Merchants

*"Vibrant red berry and plums with raw, overt fruity characters. Full bodied, ripe, dense and very concentrated - too extracted and intense. This vintage is denser and fuller than even the 2010 vintage. Goes too far in concentration, lacking elegance and finesse. Tasted in Bordeaux, France. Maturity: Young. (04-Apr-2013)"*

- JCL, [asianpalate.com](http://asianpalate.com)

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