

---

# Château Palmer 2019

CSPC# 791629

750mlx6

14.0% alc./vol.

**Grape Variety**  
**Appellation**  
**Classification**  
**Website**  
**Sustainability**  
**General Info**

53% Merlot, 43% Cabernet Sauvignon, 4% Petit Verdot

Margaux

3ème Cru Classé

<https://www.chateau-palmer.com/en/file/2489/download?token=VfvZJIPV>

Biodynamic, Organic

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 Frédérick 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.

**Winemaker**  
**Vintage**

Thomas Duroux

While January was marked by a few days of extreme cold, the rest of the winter proved relatively mild. Throughout the season rainfall was moderate but sufficient to partially replenish essential reserves in our soils. The vines' bud burst began almost a week ahead of schedule but would progress thereafter in a smooth and even manner. The spring that followed was cool and rainy, requiring a high degree of precision in our management of the vineyard. Despite the capricious weather, flowering unfolded without difficulties, fueling hopes of a bountiful harvest. Then, at the end of June, the weather conditions would change radically. A lasting period of hot and dry weather set in. Two heat waves between the 26th and 27th of June and the 22<sup>nd</sup> and 25th of July were fortunately endured without consequence. The limited summer rainfall – 50 mm between July and August – fostered the accumulation of polyphenols in the berries. The grapes underwent their colour change in excellent conditions and by mid-August the prospect of a fine vintage was clear. We began harvesting the Merlot on September 19th amidst weather conditions close to those of summer.



<b>Vintage</b>	The berries were concentrated, aromatic and loaded with sugar. The harvest continued and we entered the autumn under fine, steady rainfall which lowered the potential alcohol of the Cabernet Sauvignon. By October 11th the harvest was complete. In the vat room, the Merlot grapes would shine in their exuberance. The Cabernet Sauvignon and Petit Verdot would exhibit remarkable finesse. Today, both Alter Ego and Château Palmer express a purity and aromatic clarity rarely seen in an abundant vintage. These wines don't lie; they are remarkably true to the terroir of Château Palmer.
<b>Vineyards</b>	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 Günst 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.
<b>Harvest</b>	September 19 to October 11.
<b>Vinification/ Maturation</b>	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 <i>chai</i> ," 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 <i>chai</i> ." 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. This vintage, for the first time, the estate used all native yeasts for the fermentations. The blending process took place before malolactic fermentation this year, which is not very common. Winemaker Thomas Duroux is also decreasing his sulfur additions, with his first addition of SO <sub>2</sub> occurring relatively late in the processing this year—not until the end of blending at the end of February. The wine is put into barrels immediately after malolactic fermentation, fining with egg whites, racking by gravity
<b>Tasting Notes</b>	In its depth and intensity, the robe of Château Palmer 2019 recalls the purple of Tyre. From the first aromas escaping the glass we are captivated: notes of black fruits and the most precious spices mingle in a bouquet of extraordinary complexity that will continue to reveal itself over time. The texture lives up to the Cru's reputation: an endless carnal sensation pervades our palate, revealing tannins of subtle finesse yet remarkable depth. This Château Palmer, anchored very deeply in its terroir, is built to defy time.
<b>Serve with</b>	Chateau Palmer is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Chateau Palmer is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Chateau Palmer is also good when matched with Asian dishes, rich fish courses like tuna, mushrooms, and pasta.
<b>Production Cellaring</b>	Approx. 6,000 cases made. Drink 2027-2065
<b>Scores/Awards</b>	<b>94 points</b> - James Molesworth, Wine Spectator - March 2022 <b>96+ points</b> - William Kelley, Wine Advocate - April 2022 <b>99 points</b> - James Suckling, JamesSuckling.com - February 2022 <b>18.5 points</b> - James Lawther, JancisRobinson.com - June 2020 <b>98 points</b> - Jane Anson, Decanter.com - June 2020 <b>97 points</b> - Jane Anson, Insidebordeaux.com - January 2022 <b>97 points</b> - Jane Anson, Insidebordeaux.com - January 2022 <b>98 points</b> - Jane Anson, Insidebordeaux.com - December 2021 <b>98 points</b> - Jeff Leve, thewinecellarinsider.com - March 2022 <b>Review Only</b> - Farr Vintner - May 2020 <b>97 points</b> - Neal Martin, Vinous - February 2022 <b>98 points</b> - Antonio Galloni, Vinous - February 2022 <b>97 points</b> - Jeb Dunnuck MW - April 2022 <b>97 points</b> - Jean Marc Quarin (score only) - January 2020 <b>19.5 points</b> - La Revue du Vin France (score only) - January 2022

## Reviews

*“Shows the powerful fruit of the vintage, with waves of dark plum, warmed cassis and cherry compote flavors driving through, inlaid with a graphite edge, and backed by an iron note on the finish. Features good underlying energy and everything is knit tightly, without the toothy grain typical of the vintage. Very solid. Best from 2024 through 2038.”*

- JM, Wine Spectator

*“The 2019 Palmer is a rich, dramatic wine that soars from the glass with aromas of cherries, blackberries and berry fruit liqueur mingled with notions of violets, rose petals and sweet spices. Full-bodied, layered, and seamless, it's powerful and immensely concentrated, with an enveloping core of lively fruit that largely conceals the wine's ripe, powdery structuring tannins. Concluding with a long, penetrating finish, it's a brilliant rendition of the contemporary Palmer style from Thomas Duroux and his team. Drink Date 2027 – 2065.”*

- WK, Wine Advocate

*“So much sweet tobacco, stone, brambleberry, and currant on the nose. The palate is full and compact with very polished tannins, yet they are solid and sturdy and run the length and width of the wine. Energetic acidity. Very structured and powerful, yet agile and impressive. Historic feel. From biodynamically grown grapes. This needs at least six years of bottle age to soften. Try after 2027.”*

- JS, JamesSuckling.com

*“53% Cabernet Sauvignon, 43% Merlot, 4% Petit Verdot. Barrel sample. A joyous wine that bristles with zest and energy. Clearly not the super-concentration of the 2018 (when the mildew-reduced yield was only 11 hl/ha), but rich and profound and a degree more elegant. Morello cherry and dark-fruit aromas. Beautiful texture, the tannins present but refined. Fresh and vibrant with a long, palate-cleansing finish. Drink 2028 – 2045.”*

- JL, JancisRobinson.com

*“Iris and violet aromatics swirl out of the glass. In the mouth, things are velvet in texture and packed with concentrated cassis puree and blackberry fruit, gentle spice, soft charcoal, and sappy tannins, with the whole thing just slowly, slowly, expanding and building through the palate, tightening its grip as it reaches the close of play. The Palmer signature of energy and precision is here in spades, and altogether the wine is both measured and elegant, with textbook floral Margaux character, while being extremely juicy, creamy, and enjoyable, with a mouthwatering salinity on the finish - up there with the very best vintages of this estate. Low SO2, as has been the case for a few years now in line with biodynamic principles. Back to normal yield this year of (a very welcome I would imagine) 45hl/ha. Harvest September 19 to October 19. 60% new oak, likely to be in barrels for the first year then large sized oak casks for the second year. 55% of overall production in the 1st wine. Drinking Window 2028 – 2042.”*

- JA, Decanter.com

*“Rich black cherries and damson fruit, together with tighter sour plum, anise, and fennel, holding your attention from the first moment. Another hugely successful vintage at this property, showcasing an elegant, finessed tannic structure that hides a punch of power and concentration. As it opens, cocoa bean, liquorice and a saline-streaked minerality inch across the palate. Large-sized oak casks used for ageing. Tasted twice over two months, once as part of a vertical and here on a day of tasting other 2019s. This comes in at just a breath underneath the score during the vertical, but it is unquestionably a Palmer to savour. 60% new oak.”*

- JA, Inside Bordeaux

*“Powerful, concentrated, and textured black cherry, cassis, and blueberry fruits, laden with black truffle, cocoa bean, and liquorice root. Reduction on the first nose gives a gunsmoke edge, this is full of personality and opens to show fresh acidities and finessed tannins. Such a good vintage at this estate, one to cellar for a good few years and then luxuriate in when it's ready. 40hl/h.”*

- JA, Inside Bordeaux

**Reviews** *“Silky, rich, and nuanced black cherry and bilberry fruit, touches of cocoa bean, liquorice, sour plum and fennel, all utterly enveloping. It unrolls slowly, building momentum with carefully placed tannins, delicate yet with a punch of power and concentration underneath. Large sized oak casks for ageing introduced alongside barrels, 60% new oak. Harvest September 19 to October 11.”*

- JA, Inside Bordeaux

*“The first thing you notice is the showy display of lilacs and roses before moving on to the currants, plums, cigar wrapper, black cherries, and earthy nuances. As captivating as the perfume is, it is the sensuous, rich, silky, elegant, fresh, vibrant palate presence with its layers of perfectly ripe, black, and red fruits. There is length, lift and longevity here with a vibrancy that resonates. The finish builds and expands as the fruits linger. Like all great vintages of Palmer, give this time to develop allowing the wine to gain complexity and additional nuances. This should age effortlessly for decades. Drink from 2032-2060.”*

- JL, thewinecellarinsider.com

*“The 2019 is a blend of 53% Cabernet Sauvignon, 43% Merlot and 4% Petit Verdot. The grapes were harvested between the 19th September and 11th October. After losing a significant percentage of the crop in 2018, we were delighted to hear that the yield is back to a healthy 45hl/ha. Palmer is aged in barrel with a low sulphur level, and as such no samples will be sent out for tasting ahead of release.”*

- Farr Vintners

*“The 2019 Palmer was always going to be stylistically a completely different kettle of fish than the preceding vintage. It was bottled in early August 2021. As winemaker Thomas Duroux foretold, it's a much more classically styled Palmer, offering blackberry, briary and pressed iris petals scents rather than violet, along with a distinct marine influence; a touch of sea spray comes through with time. The palate is medium-bodied with sappy black fruit, tightly knit on the entry, and very fresh and saline, with just a very slight bitter edginess toward the almost Côte de Nuits-like finish (especially returning to my glass after 20 minutes). Quintessential Palmer, this will require 4–6 years in bottle. 2027-2055.”*

- NM, Vinous

*“The 2019 Palmer is a truly special wine, but it is also going to need a number of years to be at its finest. Dense and plush, with explosive energy, the 2019 possesses tremendous richness in its dark fruit. As always, the blend features a high percentage of Merlot (43%) which works so well in complementing the savouriness of the Cabernet. Thomas Duroux and his team fashioned another absolutely compelling Palmer in 2019. Drinking window: 2029 – 2069.”*

- AG, Vinous

*“The 2019 Château Palmer is even richer, with a stacked, full-bodied, concentrated profile as well as beautiful notes of ripe black cherries, blackcurrants, lead pencil, tobacco leaf, and chocolate. I love its mid-palate, it has building, ripe, yet substantial tannins, tons of fat and glycerin, and a gorgeous finish. I don't think it will ultimately match the 2009, 2016, or 2018, but it's nevertheless a brilliant wine as well as one of the stars of the show from Margaux. It will benefit from 7-8 years of bottle age (it already offers pleasure) and have 30-40 years of overall longevity.”*

- Jeb Dunnuck

---