
Château Palmer 2015, 3ème Cru, Margaux

Code

PALM175

What a resounding success, some even arguing that it could attain legendary status. A higher degree of Cabernet Sauvignon than usual has made for a more masculine style of Palmer this vintage. Concentration, depth and power are the defining characteristics of this great wine. Expensive? Yes but it is nevertheless one of the most sought after wines of this vintage

Tasting Notes:

"I am breathless with the dark-berry, lavender and burnt-orange aromas. Some salt. Just so formidable and deep. Stunningly sexy on the palate with a density and power, yet it leaves things so clean and bright. You want to drink it and enjoy it now, but it has the structure to last forever. " (2/2018)100 points James Suckling



Specification	
Vinification	Aged in 70% new oak.
ABV	13%
Size	75cl
Drinking Window	Drink from 2028 thorough to 2038
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grapes	Cabernet Sauvignon
Genres	Biodynamic, Fine Wine, Organic
Vintage	2015
Body	Rich, bold and robust
Producer	Château Palmer
Producer Overview	In 1938, four Bordeaux families – Sichel, Mähler-Besse, Ginestet, and Mialhe – all active in the Bordeaux fine wine trade – joined together to buy Palmer and restore it to the rank it deserved.
Closure Type	Cork
Food Matches	Enjoy with braised lamb with giant white beans.
Press Comments	98 points Robert Parker's Wine Advocate Bottled relatively late in mid-September 2017, the 2015 Palmer is a blend of 44% Merlot and 50% Cabernet Sauvignon with a small portion of Petit Verdot. Medium to deep garnet-purple colored, it offers vibrant red currants, black cherries, wild blueberries, earth and mineral characteristics to begin, with slowly unfurling floral notes of violets and dried roses plus compelling baker's chocolate and fragrant earth layers. Read more online