



De Vries Premium Wines

Château Palmer 2012 Margaux

Château Palmer, one of the most celebrated estates in Bordeaux, is located in the prestigious Margaux appellation. Classified as a Third Growth in the 1855 Bordeaux Classification, the estate is renowned for producing wines of exceptional depth, complexity, and elegance. The 2012 vintage is a prime example of Château Palmer's dedication to excellence, offering a richly layered and age-worthy wine.



General Information

- **Producer:** Château Palmer
- **Appellation:** Margaux, Bordeaux, France
- **Varietal Composition:** 48% Merlot, 46% Cabernet Sauvignon, 6% Petit Verdot
- **Vintage:** 2012
- **Alcohol Content:** 13.5%
- **Volume:** 750ml



Vineyard and Terroir

- **Location:** Margaux, Bordeaux
- **Soil Type:** Gravelly soils typical of the Margaux region, contributing to the wine's complexity and elegance.
- **Viticulture Practices:** The estate practices biodynamic farming on 20 hectares, with a focus on maintaining soil health and biodiversity.



Winemaking

- **Harvest:** The grapes were harvested with a miserly yield of 28 hl/ha, ensuring concentration and richness in the wine.
- **Vinification:** The wine underwent traditional vinification with careful selection and sorting of the grapes, followed by fermentation in temperature-controlled vats.
- **Aging:** Aged in oak barrels, enhancing the wine's structure and allowing for the development of complex flavors. allowing it to express its full potential and achieve the desired quality.



De Vries Premium Wines



Tasting Notes

- **Appearance:** Deep purple color with bright garnet reflections.
- **Aroma:** Intense and complex aromas of dried flowers, blackcurrants, and raspberries, with hints of hazelnuts and minerals.
- **Palate:** Full-bodied and polished, the wine offers layers of fruit and character with a velvety texture, supported by well-integrated tannins and a long, mineral-driven finish.
- **Finish:** Long and smooth, with a lingering finish of pure fruit and subtle notes of hazelnuts and minerals.



Food Pairing

- **Recommended Pairings:** Perfect with seared duck breast in black cherry reduction, filet mignon with truffle butter, or lamb loin with rosemary. Also pairs elegantly with wild mushroom risotto and aged Gruyère or Roquefort cheese.



Sustainable Practices and Certifications

- Château Palmer practices biodynamic farming on part of its vineyard, emphasizing natural methods to enhance soil health and grape quality.



Awards and Recognition

- **James Suckling:** 97 points, praising the wine's complexity, tension, and intensity.
- **Robert Parker:** Described as one of the vintage's superstars, with high praise for its multi-dimensional richness and stunning integration of acidity, tannin, and alcohol.



De Vries Premium Wines

Producer's Notes

Château Palmer 2012 is a testament to the estate's dedication to producing wines of exceptional quality. With its rich, bold character and the ability to age gracefully, this vintage is a standout in the Margaux appellation, offering remarkable depth and complexity.