



De Vries Premium Wines

## Alter Ego de Palmer 2017 Margaux

*Alter Ego de Palmer, the second wine of the renowned Château Palmer, is crafted with the same meticulous care and dedication as the grand vin. Located in the prestigious Margaux appellation, Château Palmer is celebrated for producing wines that express the elegance, richness, and complexity of this unique terroir. The 2017 vintage is a testament to the estate's commitment to excellence, offering a wine that is both refined and expressive.*



### General Information

- **Producer:** Château Palmer
- **Appellation:** Margaux, Bordeaux, France
- **Varietal Composition:** 53% Merlot, 41% Cabernet Sauvignon, 6% Petit Verdot
- **Vintage:** 2017
- **Alcohol Content:** 13%
- **Volume:** 750ml



### Vineyard and Terroir

- **Location:** Château Palmer, Margaux, Bordeaux
- **Soil Type:** Gravelly soils typical of the Margaux region, which provide excellent drainage and contribute to the finesse and complexity of the wines.
- **Viticulture Practices:** Sustainable farming practices with an emphasis on protecting the terroir, including organic farming methods and careful vineyard management.



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## Winemaking

- **Harvest:** The grapes were harvested from September 20th to September 29th, 2017. The mild spring and summer conditions, followed by a timely harvest, ensured optimal ripeness and concentration in the fruit.
- **Vinification:** The wine underwent a traditional vinification process, with careful selection of the grapes to preserve the purity and expression of the terroir. Fermentation took place in temperature-controlled vats, followed by malolactic fermentation.
- **Aging:** Aged in French oak barrels, the wine was carefully monitored to develop its structure and complexity while maintaining its freshness and balance.



## Tasting Notes

- **Appearance:** Deep garnet color with a vibrant sheen.
- **Aroma:** Expressive nose with aromas of ripe red fruits, blackcurrant, and subtle floral notes, complemented by hints of spice and cedar from the oak aging.
- **Palate:** The wine is elegant and balanced, with silky tannins and flavors of blackberry, plum, and dark chocolate, layered with nuances of vanilla and sweet spices. The finish is long and harmonious, with a persistent minerality.
- **Finish:** Long and smooth, with a lingering finish that reflects the wine's depth and balance.



## Food Pairing

- **Recommended Pairings:** deal with roasted duck breast, filet mignon with mushroom sauce, or lamb shanks braised with rosemary. Also pairs well with fine cheeses like aged Gruyère or Roquefort.



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## Sustainable Practices and Certifications

- **Viticulture:** Château Palmer employs organic and biodynamic farming practices, focusing on natural methods to enhance soil health and grape quality, ensuring that the wines are a true reflection of their terroir.



## Awards and Recognition

- **James Suckling:** Rated highly for its elegance, balance, and aging potential, the 2017 vintage of Alter Ego de Palmer is praised as an exceptional example of Margaux finesse.

## Producer's Notes

Alter Ego de Palmer 2017 showcases the estate's dedication to producing wines of great finesse and character. This vintage, with its refined structure and vibrant fruit, is a true reflection of the unique terroir of Margaux, offering a wine that is both approachable in its youth and capable of aging gracefully.