2022

DOWN INTO THE EARTH.

CHÂTEAU PALMER

Merlot 45% Cabernet sauvignon 51% Petit verdot 4%

ALTER EGO

Merlot 51% Cabernet sauvignon 43% Petit verdot 6%

HARVEST DATES

From 7th september to 5th october 2022

YIELD

22 hl/ha

Although we were expecting the effects of the climate to carve out a path of destruction, the terroir remains the undisputed master in the expression of our wines' complexity.

After a damp late fall, a moderately rainy winter brought an alternation of warmth and cold to the vineyard. The vintage launched on March 22 with the homogeneous budding of our Merlots. From April 2 through 5, spring opened with a series of black frosts that arrived earlier than in 2021, and which had a limited impact on the vines' growth and the next steps in their vegetative cycle. The vintage's sunny trend became apparent from May onwards, with rapid flowering starting on May 18 in a hot, dry context.

In late June, welcome storms broke a first heatwave that already heralded a scorching summer with no significant rain until mid-August. The threat of mildew abated while water scarcity set in. Having had their growth halted, the first ripe, colored grapes appeared in early July. However, our youngest vines bore the brunt of temperature spikes above 104°F (40°C) between July 11 and 18. The rains in mid-August proved beneficial, and the grapes finished ripening in consistently hot conditions.

The harvest began on September 7 for a month-long race. With overall grape weight down by a quarter, the skins revealed a bold tannic presence. Driven by a well-developed phenolic maturity, the fermentation was fluid and offered a near-miraculous balance. Standing as testament to the clarity of the Palmer terroir, the assemblage was easy and natural, concluding in late November after just two sessions. Despite a contrasted climate, this 2022 vintage bears the promise of powerful wines, a precise texture, and a harmony capable of holding its own.

