

2025

A RADIANT GRACE.

CHÂTEAU PALMER

Merlot 55%
Cabernet sauvignon 41%
Petit verdot 4%

ALTER EGO

Merlot 40%
Cabernet sauvignon 54%
Petit verdot 6%

HARVEST DATES

From 4th to 26th September 2025

YIELD

20 hl/ha

Forged by fire and graced by the final rains, 2025 joins the pantheon of Château Palmer's greatest vintages with sovereign certainty.

Following a 2024 vintage that tested every limit, the vines entered 2025 with compromised fertility. Yet a winter milder and drier than average granted them a serene bud break. By late March, our Merlots were stirring five to six days ahead of schedule. A precocity that would never waver.

Spring announced at once the radiant character of the vintage. Flowering, swift and sure, from 14 May, brought generous fruit set. From mid-June, warm and dry conditions deepened the water deficit. This early constraint forged the solar backbone of the vintage. Véraison, begun on 7 July, was complete by month's end in remarkable uniformity, following a few welcome rains.

August brought the heatwave: ten days above 35°C in the first fortnight. Small, dense, concentrated, the berries held firm, hardened by the early furnace. Then came something like a caress — a gentle rain, just enough to ease the grip, temper potential alcohol, soften the skins. This late-season gesture proved decisive: it gave the wines their singularly suave texture.

Harvest opened at a historically early date: Merlots from 4 September, Cabernets from the 11th. In the cellar, the Merlots, put through their paces all summer long, revealed an unexpected composure and depth. They gave the vintage its signature: luminous wines of great tenderness, of immense velvet. And of infinite grace.

