

# 2023

## THE RIGHT SIDE OF THE NET.

### CHÂTEAU PALMER

Merlot 46%  
Cabernet sauvignon 50%  
Petit verdot 4%

### ALTER EGO

Merlot 43%  
Cabernet sauvignon 53%  
Petit verdot 4%

### HARVEST DATES

From 11<sup>th</sup> September  
to 5<sup>th</sup> October 2022

Vintages follow one after another, and no two are ever the same. Under an opaque, illegible sky, a sophisticated, intimate interpretation of the place led 2023 into the circle of great Palmer wines.

At the close of a relatively cool, wet winter, the Merlot vines began to bud in the final week of March. On the night of April 4, a minor frost heralded an unstable, warm, wet spring, exacerbating the vine's growth. Vigilance and experience were key to containing the resulting cryptogamic pressure. The vines flowered from May 31 to June 5, in dry, sunny, almost summery conditions. Growth continued, promising a very high harvest potential.

June ushered in a paradoxical summer: hot, cloudy, with scattered thunderstorms. The ripening midpoint was reached on July 25 for our Merlots, three days later for the Cabernets. A gloomy August sky made us fear for the quality potential of the future harvest. But then the game changed. An initial heatwave ran from August 17 through 24, bringing plant growth to a halt and promoting fruit ripening. A second one hit ten days later, a blow for younger vines but a boon for the concentration of the grapes.

The harvest began on September 11, with fragrant Merlot grapes packed with majestic tannins. Against a stormy backdrop, the harvest was suspended for a week, which allowed the Cabernets to be harvested at their peak at the very end of the season. The fruit exuded harmony; the tannins were exceptionally ripe. In the cellar, the blending of our wines was completed in December. Under unpredictable skies, this 2023 vintage, imbued with a fine aromatic freshness, announces wines of harmonious mastery that promise to cultivate their singular, velvety identity.

