



# CHATEAU PALMER

## VINTAGE 2006

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### CHARACTERISTICS OF THE VINTAGE

2006 was a generally hot and dry year, marked by brutal fluctuations in the weather.

Budbreak was in late March. Flowering took place as usual at the end of May and the first ten days of June with nice, cool weather: a homogeneous flowering with no noticeable signs of coulure.

Heat wave temperatures (35°C) were common during the second half of June and the month of July. This hot and dry weather was luckily peppered with short thunderstorms. In these conditions, veraison was early, and was practically finished by the end of the month of July. August was marked by a sudden reversal of the situation. The cool and rainy weather considerably slowed the ripening process, prompting a substantial amount of work in the vineyard (green harvest and leaf thinning). If the level of rain in August was not generally superior to that of the last thirty years, it still presented an important risk of mildew that required constant vigilance. The end of August and the first ten days of September saw a return of the heat wave, with temperatures reaching 35°C, thus accelerating the previously sluggish ripening process, while making the grape skins more fragile. The rainy period that followed, luckily accompanied by cool temperatures, demanded our utmost attention in order to harvest each parcel at the right moment.

Despite the inconsistencies, the weather conditions were actually favorable for the quality of grapes grown on great terroir. June and July allowed the grapes to stock a potential for quality that was revealed as they ripened in September. The rich and powerful tannins don't overshadow the elegance of our wines, nor their delicate aspect and depth.

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### TASTING

Tasting notes from Enrico Bernardo, 12/01/2011:

Clear, luminous ruby-red colour with deep purple highlights.  
Elegant bouquet reminiscent of vanilla, mint, wild roses, and roots.  
Magnificent balance on the palate. Straightforward, as well as beautifully round and fresh, with a sensual mouth feel.

Tasting notes from Georges Lepré, 02/04/2009:

Nicely intense purple color.

Vigorous nose of red fruits and blackberries, wood, mint, stone fruits, tobacco, moss and violet.

Still very young, the palate indicates lovely fruits, tight palpable tannins, heaps of freshness and solid length.

The wine displays a slight lack of suppleness that ageing will tame in the coming years. The material is there for this classic vintage Palmer to become the epitome of elegance itself.

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### OPTIMUM DRINKING AND AGEING POTENTIAL

2016-2040++

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## GRAPE VARIETIES IN THE FINAL BLEND

Cabernet Sauvignon: 56%, Merlot: 44%

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## HARVESTING DATES AT CHATEAU PALMER :

From 19th september to 2nd october.