



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Alter Ego de Palmer 2016, Margaux

Price	£94.00
Code	ALTE030

The second wine of Château Palmer, Alter Ego is a very sophisticated wine in 2016 with yields of only 29hl/ha.

Tasting Notes:

Yields of only 29hl/ha having lost 20% of the crop in Spring. Deliciously fresh and fragrant, this is a very powerful wine with remarkable structure, beautiful tannins and lovely texture. Intense, Christmas cake richness with ripe prunes, damsons and cassis. A beautiful, expressive wine this vintage.





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Specification	
Vinification	Yields of only 29hl/ha in 2016. Aged in the same way as all Palmer wines (French oak and fined with fresh egg whites), it acquires the same ageing characteristics. The wine spends 17 months in barrel, 20%-25% of which are renewed each year. To ensure that the oak flavors do not dominate, the barrels are lightly toasted, allowing the natural oak tannins to add subtle aromas, while preserving the fat and allowing the young, fresh fruit aromas to come through.
ABV	13.5%
Size	75cl
Drinking Window	Drink now through to 2032
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grape Mix	48% Cabernet Sauvignon, 40% Merlot, 12% Petit Verdot
Genres	Biodynamic, Fine Wine, Organic
Vintage	2016
Body	Rich, bold and robust
Producer	Château Palmer
Producer Overview	In 1938, four Bordeaux families – Sichel, Mähler-Besse, Ginestet, and Mialhe – all active in the Bordeaux fine wine trade – joined together to buy Palmer and restore it to the rank it deserved.
Closure Type	Cork
Food Matches	Enjoy with fillet steak with wild mushroom sauce.