



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Alter Ego de Palmer 2017, Margaux

Price	£95.00
Code	ALTE035

The second wine of Château Palmer, Alter Ego is a very sophisticated wine with a high proportion of Merlot in the blend.

Tasting Notes:

The blend of Alter Ego is actually very close to the blend of the first wine this vintage. Aged in 30% new oak; a fresh, floral and aromatic bouquet of blackcurrants leads to a super palate, full of fresh black fruits, finely poised with excellent supporting tannins. Alter Ego is always so moreish and will offer excellent early drinking.





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Specification	
Vinification	Alter Ego spends 17 months in barrel, 30% of which is new. To ensure that the oak flavours 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%
Size	75cl
Drinking Window	Drink now through to 2032
Country	France
Region	Bordeaux
Area	Margaux
Type	Red Wine
Grape Mix	41% Cabernet Sauvignon, 53% Merlot, 6% Petit Verdot
Genres	Biodynamic, Fine Wine, Organic
Vintage	2017
Body	Rich, bold and robust
Producer	Château Palmer
Producer Overview	In 1938, four Bordeaux families – Sichel, Mähler-Besse, Ginestet, and Mailhe – 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.
Press Comments	“This shows excellent body and depth of fruit. Rich and very deep. Layered and flavourful. Solid and chewy. Serious second wine.” James Suckling - April 2018