



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Alter Ego de Palmer 2017, Margaux

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<b>Price</b>	£95.00
<b>Code</b>	ALTE035

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

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### **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	
<b>Vinification</b>	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.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2032
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Margaux
<b>Type</b>	Red Wine
<b>Grape Mix</b>	41% Cabernet Sauvignon, 53% Merlot, 6% Petit Verdot
<b>Genres</b>	Biodynamic, Fine Wine, Organic
<b>Vintage</b>	2017
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Palmer
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy with fillet steak with wild mushroom sauce.
<b>Press Comments</b>	“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