

Chateau Palmer, 3rd Cru Classe, Margaux, 2016

Iseloomustus

Segu: 47% Merlot, 47% Cabernet Sauvignon, 6% Petit Verdot. I

Auhinnad

Wine Enthusiast - 100 Points

Powerful tannins and hugely rich fruit balance together in this superb wine. The velvet texture belies the power behind the concentrated, ripe black-fruit flavor, with vibrant acidity giving ample lift. The wine's structure will ensure aging for many years. Drink from 2024. Cellar Selection | Jeb Dunnuck - 100 Points The finest vintage I've ever tasted from this estate, surpassing the 2009 and 2010, the 2016 Château Palmer is a blend of 47% each of Merlot and Cabernet Sauvignon, with the balance Petit Verdot, all of which was brought up in 65% new French oak. This magical effort reveals a saturated purple color as well as a huge nose of crème de cassis, graphite, crushed rocks, and spring flowers, and it develops beautifully with time in the glass. Full-bodied, deep, incredibly concentrated and powerful, it nevertheless just glides over the palate with flawless purity and balance, present, ripe tannins, and a finish that just won't quit. This is Bordeaux at its most regal and classic. It will be drinkable with just 4-5 years of bottle age and keep for half a century. | Robert

Parker's Wine Advocate - 98+ Points
The 2016 Palmer is a blend of 47% Merlot, 47%
Cabernet Sauvignon and 6% Petit Verdot, Opagu

Cabernet Sauvignon and 6% Petit Verdot. Opaque garnet-purple colored, it slowly glides out of the glass with compelling notes of blueberry compote, warm cassis and kirsch with emerging hints of violets, cigar box, black tea, sandalwood and Sichuan pepper. Medium to full-bodied, wonderfully rich, concentrated and packed with latent energy, the palate literally grows in the mouth, revealing layer upon layer of black, blue and red fruits and tons of floral sparks, framed by super ripe, incredibly fine-grained tannins and finishing with epic length. It's a wine that makes you wanna drape yourself languidly over a chaise lounge, glass of Palmer in hand, sighing with deep satisfaction, "This is so wonderfully Palmer." |

Tarbimissoovitus

Sobib hästi koos ulukilihaga või loomalihaga. |



Tootegrupp <u>VEIN</u>

PäritolumaaPrantsusmaaPiirkondBordeaux

TootjaChateau PalmerBrändChateau Palmer

Värvus <u>Punane</u>

Viinamari Cabernet Sauvignon, Merlot, Petit Verdot

MaitseKuivStiilTäidlaneServeerimistemperatuur 16-18°CAlkoholisisaldus13,5%

Maht

Toidusoovitus <u>Loomaliha, Ulukiliha</u>

<u>75cl</u>



