



CHÂTEAU PALMER 3ème Grand Cru Classé 2021

Art. Nr.: 1234321

Hersteller: Château Palmer, Margaux

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Margaux

Jahrgang: 2021

Rebsorte: Cabernet Sauvignon, Merlot, Petit Verdot

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 95

Falstaff: 94

James Suckling: 96

Speiseempfehlung:

Geflügel: Grillen/Braten

Rind: Gebacken

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 527.90

Verkostnotiz

JAMES SUCKLING: "There's brightness and clarity to this young wine, with blackcurrants, violets, lavender and blackberries. Medium body with a solid core of fruit and a long, fresh finish. Fine tannins. Bright acidity. 56% merlot, 3% petit verdot and 41% cabernet sauvignon. From biodynamically grown grapes."

ROBERT PARKER - THE WINE ADVOCATE: "The late-ripening, low-yielding vintage has delivered a beautifully balanced wine of striking intensity in the 2021 Palmer. Unwinding in the glass with complex aromas of blackberries, exotic spices, licorice, violets and burning embers, it's full-bodied, layered and enveloping, with a deep, concentrated core of fruit, ripe tannins and lively acids, concluding with a long, expansive finish. If recent vintages of Palmer have set new records in their power and richness, the 2021 marks a return to the classical proportions of the 1990s - with all the additional concentration and precision that Thomas Douroux's pioneering viticulture and thoughtful winemaking have brought to the equation at this address in the interim. The grand vin is a blend of 56% Merlot, 41% Cabernet Sauvignon and 3% Petit Verdot, picked between September 24 and October 15. Tasted twice." - William Kelley

FALSTAFF: "Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, zarte Randaufhellung. Würzig, mit Rosmarin und Koriander unterlegte dunkle Beerenfrucht, schwarze Kirschen, zart nach Lakritze, individuelles Bukett. Komplex, straff, frische Säurestruktur, mineralisch-salzig, dezente Fruchtsüße im Nachhall, engmaschig, wird von Flaschenreife profitieren, braucht noch seine Zeit. Ausgebaut ein Jahr im Barrique, ein Jahr im 3.000 Liter fassenden Stockinger Fass aus Österreich." - Peter Moser