
Chateau Palmer



The chateau lies in the Hamlet of Issan, and most of its vine yards were once part of Chateau d'Issans domaine. This is considered to be one of the underrated growths and in some noted wine writers opinion, if the 1855 classification was to be updated this Chateau would be included with the first growths. This chateau gets its distinctively English name from a Major Charles Palmer from Bath, who fought under Wellington. The year before Waterloo he chanced to meet the widow of the previous owner, while traveling from Lyons to Paris, where she was going to sell the Chateau. He bought the chateau on the 16th June 1814 and change the name from Chateau de Gasq to his own name. Though he successfully expanded the Chateau he eventually had to sell it to due to financial problems in 1853. It was purchased by Isaac Pereires who built the famous chateau, which is still standing today, between 1857-1860. The wine is made following the old traditions, and at no stage is it incontact with metal -uniquely, as late as 1983, destalking of the grape bunches was carried out by hand by pushing the grapes through a lattice-work table like a giant sieve. Today, there is a more usual stemmer-crusher. The wine at Palmer is made in two stages. In January or February after the wines have settled after Malo-lactic fermentation, the vats are tasted and divided into three categories-A, B, & C. A is judged to be suitable for the Grand Vin. The C's are rejected & will find their way into the second label. The B's are left for further Judgment & and if appropriate will be upgraded and added subsequently. Secondlabel: Reserve du General. Area under vines: 40ha's. Av. prod.: Tot. prod. 13,000. Soil: Deep gravel. Distr. of vines.: Mainly around the chateau plus three smaller blocks. Grape varieties: 55% Cabernet Sauvignon, 45% Merlot. Punning: Guyot double. Vines per ha.: 10,000. Average vage: 35years. Harvesting: Handpicked. Added yeasts: No. Length of maceration: 18-21 days. Temp. of ferm: 28C. Control of fermentation: By heat-exchange apparatus. Type of vat: oak. Age of Casks: 40% new each vintage. Time in cask: 24 months. Fining: Fresh egg whites. Filtration: None. Type of bottle: Bordelaise lourde. Bottled at the chateau: 100%. STORAGE: 5-25 Years. SERVICE TEMPERATURE: 17C FOOD/CONSUMPTION: They are a perfect complement to lamb, veal poultry and delicate game.