



WINE TASTING

Château Batailley 2008

"Wood spice, earth, black current and sweet cherry characteristics are found in this elegant, medium to full-bodied, surprisingly rich, well-textured effort. From the bottle, it confirms the high quality I noted from barrel. More forward than usual for Batailley." - Robert Parker 90 points

Château Batailley 2003

"A brilliant success, the fully mature 2003 Batailley exhibits a dense plum garnet color in addition to a sweet perfume of black de cassis, licorice, forest floor and spice. Round, generous and medium-bodied with good acidity and well-integrated, melted tannins" - Robert Parker 92 points

Château Batailley 1998

"An excellent dark plum color is followed by scents of tobacco, cedar, black currants, and earth. There is good ripeness, medium to full-bodied, smoky, herb-tinted flavors, and fine length. The tannin is firm, but not excessive. This 1998 is tasting significantly better from bottle than it did during its élevage."

Château Batailley 1990

"Beautiful wine. Very dark ruby-red. Wonderful blackberry, mineral and violet aromas. Full-bodied, with round and velvety tannins and a long, beautifully fruity finish." - Wine Spectator 92 points

Château Batailley 1985

The garnet-colored 1985 Batailley has the ripeness of the vintage well displayed in the sweet currant and cherry aromas and flavors, but also carries the Batailley firmness and tannic austerity. Approaching full maturity, it is well made, reserved, and elegant.

CHÂTEAU PALMER

ALTER EGO

2009

Power and sensuality

The cool, humid weather in early spring brought a rather late budburst and fairly slow vine growth. A hailstorm on 11 May hit the Palmer vineyard without affecting the harvest's qualitative potential. With extremely mild, dry and sunny weather in June, flowering took place quickly and spread evenly. The bright, sunny summer that followed enhanced the qualitative potential. It was a summer of no heat waves, just some moderate, sporadic rainfall. Under the rapidly stopped and the veraison spread softly and well, like the water supply became more and more limited. This made concentration and made the potential quality of the fruit looks more and more promising. In October and October day nothing to dampen our hopes since the weather condition were ideal for the harvest.

By early September, the technical conditions had been reached (potential degree in alcohol of 13.5° to 14°), but the skins were still thick and the vines needed time to soften. A long spell of fine weather gave us the time to taste the grapes every day and patiently monitor their development until they had the right velocity, silky texture. Harvesting began 24 September for the earliest ripening Merlots. The grapes arriving in the winery were magnificent, perfectly ripe, healthy, juicy and concentrated. Merlot harvesting continued without haste until 4 October. The Cabernet Sauvignon grapes were harvested on 2 and 14 October, and on 14 October, and on 14 October, and on 14 October.

The yield, at 44 hl/ha, was very close to that of the 2005 vintage. Although this very fine vintage gave us the time to harvest calmly, it caused our oenologists some anxiety! The grapes arrived in the winery at slightly higher temperatures than usual. The crops had to be cooled to make sure that the fermentation temperatures were well controlled. The extraordinary richness of the musts were encouraged and monitored by hatch in order to precision-manage the extractions. These efforts were rewarded and rewarded by the very high quality of the daily tastings: we were stunned by the freshness, density and fineness of the batches. This is a terror vintage, in which each plot fully expresses its singularity and contributes thereby to blendings of very great complexity.

AGEING POTENTIAL
2012 - 2030

BLEND

Cabernet Sauvignon 49%
Merlot 51%

HARVEST DATES

September 24th to
October 14th, 2009

www.chateau-palmer.com