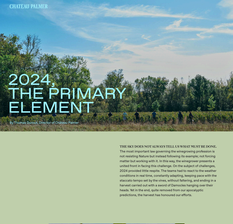
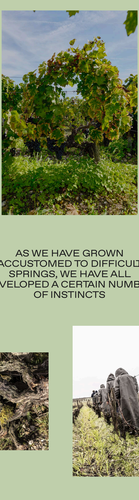


2024, THE PRIMARY ELEMENT

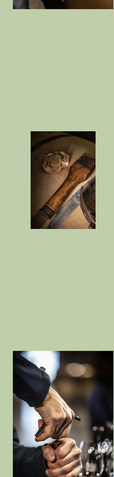
BY CHARLES PALMER
CHÂTEAU PALMER

THE VINTAGE DOES NOT ALWAYS TELL US WHAT WE MUST BE DONE. The most important lies governing the winegrowing profession is not resisting Nature but instead following its example, not forcing anything, and always trying to find the right compromise. I have worked hard in facing this challenge. On the subject of challenges, 2024 provided little respite. The teams had to react to the weather conditions and make decisions at every stage of the vintage. The vine-cycle tensions set by the vines, without flowering, and ending in a harvest carried out with a sword of Damocles hanging over their heads. Yet in the end, quite removed from all our apocalyptic predictions, the harvest has honoured our efforts.



AS WE HAVE GROWN ACCUSTOMED TO DIFFICULT SPRINGS, WE HAVE ALL DEVELOPED A CERTAIN NUMBER OF INSTINCTS

THE WEATHER CONDITIONS made the actual growing of the vine relatively simple. Pruning was carried out in a single day, the two-year average. The first signs of mildew appeared as early as 22 April, which is unprecedented. This pressure required constant attention from our teams, who were more devoted to the vineyard than ever. One of the only things that helped us was our experience of previous vintages.



THROUGHOUT THE YEAR, we spent a lot of time discussing the vineyard, and the vines themselves. Because in the end, in the flight at the end of the flowering period, we knew that our most sensitive plots – our oldest blocks – would be unable to avoid coulure. The vines themselves made the decision for us, during the dry months, which were a welcome break before the return of heavy rains in September, which brought the harvest forward.

WE DECLARE SOMEWHAT MORE OPTIMISTIC during the setting as we tasted the first juices. The berries were bursting with potential, and the different winemaking choices quickly showed themselves to be the right ones. The wines were fine, and the magic of this assemblage proved to be even more decided than ever. We built our endeavour piece by piece, remaining extremely attentive to the wines and to the search for a sense of harmony. Harmoniously, much like a blurry image that suddenly comes into perfect focus.

THIS CLARITY TURNS OUT THE ARISTRIL ALE was something of a revelation, and a surprise for everyone. Made for the first time, these two wines have a strong identity, driven by bold virginity and a deep attachment to their terroir. Alter Ego is extraordinarily delicate and expressive, and Aristril is a wine of great power and finesse. Despite its great aging potential, it is also a charming vintage to be enjoyed in its younger years. Meanwhile, Château Palmer reveals an elegant wine, which has achieved a sense of harmony formed, spontaneously, much like a blurry image that suddenly comes into perfect focus.

I REMEMBER THE FINAL DAY of the harvest when the vineyard manager presented the cellarmaster with a bouquet of flowers. This gesture symbolised the end of the harvest, but also the countless rain and regularization misfires, one behind us, proof of our collective effort, and hopeful about the wine whose balance and potential we could already sense. Proof of the quality of our work, and proof that we were capable of producing wines worthy of their names.

THE METICULOUS ASSEMBLAGE PROCESS AND OUR WINEMAKING EXPERIENCE HAVE ELEVATED THIS VINTAGE TO ITS QUINTESSENCE

CASTEL-AL PALMER
Merlot: 50%
Cabernet Sauvignon: 50%

ALTER EGO
Merlot: 34%
Cabernet Sauvignon: 60%
Petit Verdot: 6%

HARVEST DATES
From 20th September to 10th October 2024

YIELD
32 hl/ha

ALTER EGO 2024

Born from the fine, gravelly soil so typical of its appellation, Château Palmer's "other self" continues to develop the delicacy and expressiveness that are the hallmarks of its terroir. Ruby red in the glass, this 2024 vintage of Alter Ego is surrounded by delicate soft, a wild tannic structure and a delightful aromatic palate. Despite its great aging potential, it is also a charming vintage to be enjoyed in its younger years.

CASTEL-AL PALMER 2024

Château Palmer has always transcended fashion and trends, paying heed to its own story, built of its terroir. This meticulous assemblage process and our winemaking experience have elevated this vintage, shaped by dual forces of coverage and structure, to its quintessence. A wine of beautiful depth, Château Palmer 2024 reveals an ample, generous expression of fruit and spice, simultaneously offering a sense of balance – its own form of harmony.