

Palmer & Co

COLLECTION VINTAGE 1999

WEATHER CONDITIONS

After a relatively mild winter, bud break was particularly early and, despite very few spring frosts, a slowdown was observed at the end of April.

The heat of May promoted vine growth and full bloom took place on June 11 for chardonnay and June 14 for the pinot noir. After a pause in June, it was very hot in July and August and the beginning of ripening was observed from August 5. The clusters were heavy and numerous. Harvesting started September 15th in sunny conditions. Clusters were remarkably healthy.

BLEND : 49% Chardonnay / 38% Pinot Noir / 13% Meunier **DOSAGE :** 6.9g/l

The year 1999 offers racy , gourmand wines which are round, generous and mature with fresh attack followed by melting notes of fruits and sweet spices. Constantly changing in the glass, the 1999 offers exquisite aromatics, silky and a real sense of underlying phenolic structure. Crushed rose petals, licorice, smoke, game and tobacco add nuance as the wine opens up.

