

HRA Saarbrücken 8806, persönlich haftende Gesellschafterin:  
Pinard de Picard Beteiligungs GmbH, HRB Saarbrücken 6594  
Geschäftsführer: Martin Lehnen, Ralf Zimmermann · USt-IdNr.: DE 811 88110  
DEUTSCHE BANK AG · Konto-Nr. 0556019 · BLZ 590 700 70  
IBAN: DE 61 59 07 0070 0055 6019 00 · Swift/BIC: DEUTDEDB 595  
KREISSPARKASSE SAARLOUIS · Konto-Nr. 76 300045 · BLZ 593 50110  
IBAN: DE 64 59 35 0110 0076 3000 45 · Swift/BIC: KRSADE 55



## Château Palmer, Margaux 3e cru classé rouge

Region: Bordeaux - Margaux  
Erzeuger: Château Palmer - Margaux  
Rebsorten: Cabernet Sauvignon, Merlot, Petit Verdot  
Bestell-Nr.: FBX170109

René Gabriel, WeinWisser: „34 hl/ha, dennoch knapp über 100 000 Flaschen Produktion. Extrem dunkles Purpur mit lila und violetten Reflexen. Unglaubliches Bouquet, alles im schwarzbeerigen Bereich, Lakritze, Rauch, Brombeeren, Black Currant, schwarze Edelhölzer und Kakao, eine komplexe Fülle zeigend, ohne alkoholisch zu wirken (13,6 Vol.-% Alkohol sind vergleichsweise niedrig). Am Gaumen schon völlig präsent, mit wunderbarer Fülle und innerer Dichte, rollende Tannine, reichlich Brombeeren und Cassis, nobel. 20/20 Punkten, zu trinken 2017–2038.“ Winespectator: „Loaded with exotic fruit, with masses of crushed blackberry and blueberry. Superclear and fruit forward. Full and velvety, with fresh acidity and a long, long finish. This is almost in your face, but reserved in a way. Superseductive. 95-98 Punkte!“ Robert Parker: „The black/purple-colored 2009 Palmer exhibits a level of tannin that exceeds anything they have previously produced. The final blend is 52% Merlot, 41% Cabernet Sauvignon, and 7% Petit Verdot, and the finished alcohol is 13.9%. It is hard to say this 2009 will turn out better than Palmer’s extraordinary 2005, but it certainly will be different in style given the alcohol level and power of this vintage. Pure blackberry and black currant fruit notes intermixed with hints of incense, graphite, and wood are followed by an opulent, thick, juicy wine with plenty of structure, and enormous concentration, mass, and length. Four to five years of patience is required, but this beauty should last for three decades or more. 94-96 Punkte!“

