

MARCH 2011

# MARGAUX 2010

## *History of a vintage*

*I can already hear the sceptics, "those wine producers in Margaux - 'the vintage of the century' - they say that every year!". And yet...*

*And yet cellar masters everywhere, for the Crus Artisans, the Crus Classés, the Crus Bourgeois and individual producers, are unanimous about the 2010 vintage. It is the subject of a great deal of lively discussion between technicians.*

*What other vintage can it be compared to, with its high alcohol content balanced by a beautiful classic acidity, and its concentrated tannins supported by a magnificent structure.*

*There is nothing similar to be found in the last forty years. Before that, our memories fail us, but the analysis of old vintages that have survived confirm that 2010 is truly extraordinary.*

*One cannot help noticing that the last decade has been particularly bountiful in generous, well-structured vintages.*

*Is this a temporary trend or an inevitable evolution? Is 2010 an exceptional vintage or a new standard?*

*That is for you to decide!*

*José Sanfins  
Deputy President of the Syndicat Viticole de Margaux*

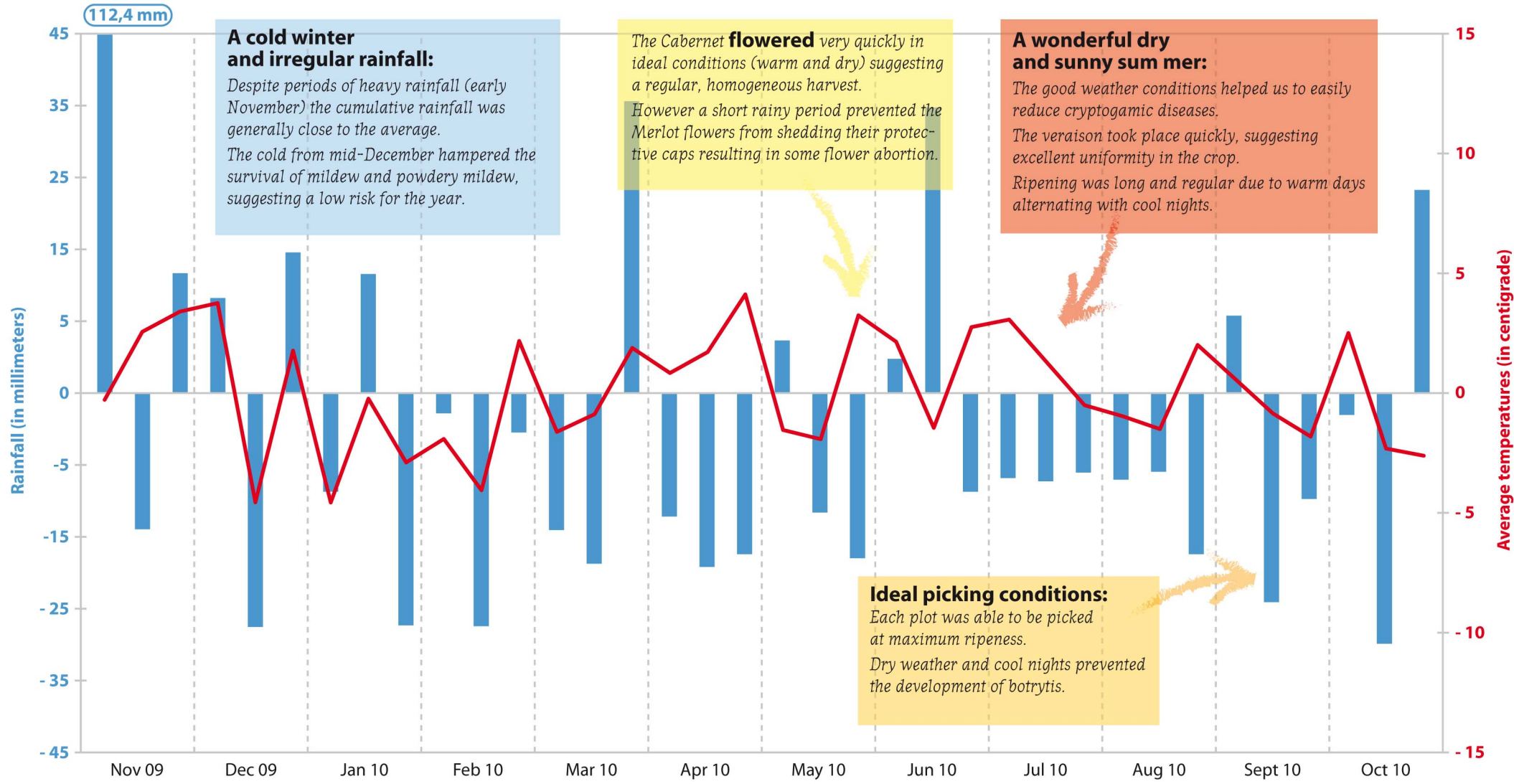
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# 2010: Divergences from thirty-year averages

Margaux weather station: ten day averages



## 2010, a vintage that joins the ranks of the greats

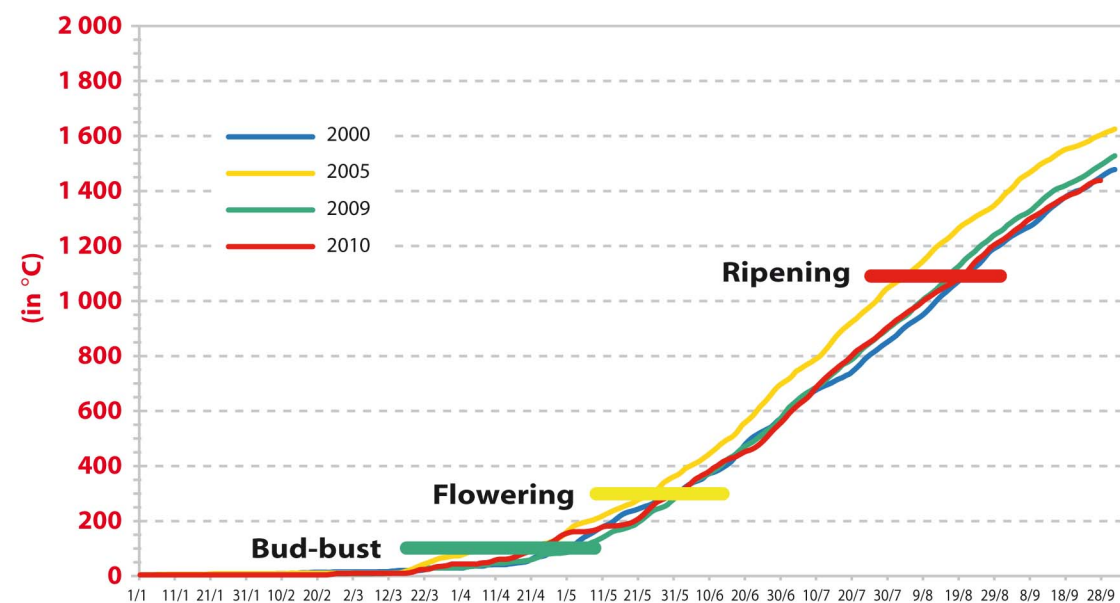
The exceptionally warm spring in 2005 explains the shift in the curves, resulting in 2005 being a particularly early year.

With 2010, there was a more classic temperature evolution, almost identical to that of 2000 and 2009.

The very cool nights from the end of August ensured long, uniform ripening and healthy grapes.



Sum of average daily temperatures over 10°C (in °C)



## Margaux appellation:

Flower abortion in the Merlot affected the average yield in the appellation

Vintage	Area of vines (ha)	Harvest (hL)	Average Yield (hL/ha)
1999	1 392	74 199	53.3
2000	1 408	73 446	52.2
2001	1 409	65 840	46.7
2002	1 400	53 342	38.1
2003	1 409	52 647	37.4
2004	1 413	77 803	55.1
2005	1 423	62 725	44.1
2006	1 425	66 268	46.5
2007	1 493	71 360	47.8
2008	1 488	60 902	40.9
2009	1 489	63 657	42.8
<b>2010</b>	<b>1 500</b>	<b>63 763</b>	<b>42.5</b>

The levels of ripeness reached at the approach of the harvests reflected the exceptional weather conditions from which the 2010 harvest benefited, leaving no doubt that it was on a par with the great vintages of 2000, 2005 and 2009.

The wines from these grapes were very strongly coloured and powerful, with an excellent balance of acidity, alcohol and tannins. The ripeness is exceptional, especially in terms of the accumulation of sugars and the freshness of flavours is preserved.

This is a great vintage with excellent potential to age.

	Date	Potential Alcohol (%Vol)	Total Acidity (g/L H <sub>2</sub> SO <sub>4</sub> )	Total Anthocyanins (mg/L)	Extractable Anthocyanins (mg/L)	TPI	Ripeness of seeds (%)
Merlot on clayey gravel	19/09/00	13.10	3.95	1 765	912	57	36
	19/09/05	13.09	3.90	2 058	1 080	65	33
	28/09/09	14.40	2.55	1 975	1 022	66	38
	<b>27/09/10</b>	<b>14.11</b>	<b>3.35</b>	<b>2 811</b>	<b>1 284</b>	<b>67</b>	<b>23</b>
Cabernet Sauvignon on sandy gravel	26/09/00	11.55	4.20	2 197	1 174	56	16
	26/09/05	12.86	3.83	3 133	1 535	71	13
	28/09/09	12.95	3.95	2 117	1 153	62	16
	<b>27/09/10</b>	<b>12.97</b>	<b>3.70</b>	<b>3 343</b>	<b>1 304</b>	<b>65</b>	<b>20</b>

## The Oenologist point of view

2010 : what pleases once, will please again... Nature has granted us another great year, that can happily stand alongside its older brother, the 2009. The difference is in the 2010's style which manages to be clean and direct, and yet warm and sensual at the same time. There is a perfect harmony between power and finesse. A classical purity that is encased in velvet.

Eric BOISSENOT - Oenologist, Ph. D Science

# The Viticulturist's *point of view*

*A vintage with extremely solid foundations.*

*Two great vintages in a row is a rare occurrence. Qualitatively, this 2010 vintage benefited from exceptionally favourable weather conditions, as did that of 2009.*

*After a late start to the growth cycle, which protected the vines from the spring frosts, budding took place very uniformly in April. By the end of May, the quantitative potential also seemed likely to be excellent. However, fertilization was severely disrupted by a cold, rainy spell in June which resulted in an extended flowering period and then significant flower abortion, reducing the expected volume.*

*Superb temperatures in July erased much of the unevenness following flowering and the veraison took place fairly quickly. The fine weather, alternating between sunny days without excessive temperatures and cool nights, continued without interruption until the end of the harvests.*

*The 2010 vintage was also characterized by a significant water deficit, which steadily increased over the summer, causing even greater phenolic concentration than the high levels reached in 2009; the rich flavours and preservation of acidity in the very small berries was amazing. A few millimetres of very beneficial rain in the second week of September (35 mm in Margaux) fortunately accelerated the ripening of the skins which had been delayed locally by the severe water stress.*

*In these particularly favourable conditions, we took our time to harvest each plot at its peak: 2010 set a record for the length of the harvests, which were the longest in Château Palmer's recent history.*

*The alcohol levels were very high, as in 2009, but it was the acidity, synonymous with freshness and the concentration of the tannins that formed the basis of the 2010 wines' pedigree. Their balance and power give them the potential to join the pantheon of truly great vintages. Moreover, and unlike the vintages of the last century which built the great Bordeaux legend, the precision in determining ripeness and the meticulous management of the extraction process made it possible to control this power and strength, like a delicately carved diamond that will express its subtlety and refinement with the passing of time.*

**Thomas DUROUX** - Director of Château Palmer

