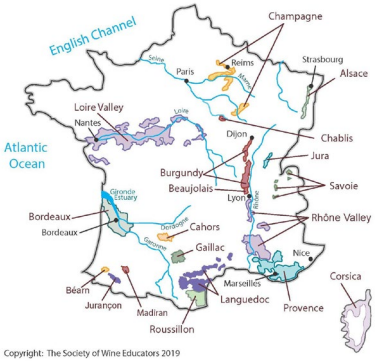
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Fine Wines & Spirit
-est. 2002

Champagne Palmer

"Blanc de Blanc"

Major Wine Regions of France



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Varietal: 100% Chardonnay

Dosage: 7 gr / liter

Appellation: Montagne de Reims, Champagne

The Palmer Champagne house in Reims is one of the newest houses in Champagne only 75 years old—young enough to still innovate but old enough to have respected heritage. It was founded by seven passionate grower-families, obsessed with producing top-quality and legendary champagne, with the clear vision to create a Grande Marque.
Palmer has holdings of over 500 acres of vineyards in the Montagne de Reims sub-region of Champagne, all of which are Premier or Grand Cru vineyards. With its labyrinthine chalk cellars, deep beneath the streets of Reims, and its wines that spend an extended amount of time on their lees, it's little wonder why Champagne Palmer cuvées have such orchestral flavor which are always harmonious and balanced. Champagne Palmer is heavily committed to sustainable winegrowing, focusing on soil and vine nutrition, soil maintenance, treatment of the vines and sustainable protection of the vineyards.

Tasting Notes: Subtle aromas of citrus, white flowers and almonds lead into a silky palate complemented with bright minerality. An incomparably pure cuvée with great finesse and elegance.

Vinification: This Champagne sees extensive aging on the lees – 4-5 years for the 750ML and 8-10 years for the magnum.

Viticulture: This Blanc de Blancs is crafted from Chardonnay grapes, primarily from the magnificent terroir of Villers-Marmery and Trépail. These Premier Crus in the Montagne de Reims area, recognized for their elegance and freshness, are harmoniously blended with the delicately fruity Chardonnays of the Côte de Sézanne.

Accolades

91 pts Wine Enthusiast

3908 E Broadway Rd Suite 100 Phoenix AZ 85040
p. 480 557 8466 f. 480 557 0556
www.classicowines.com