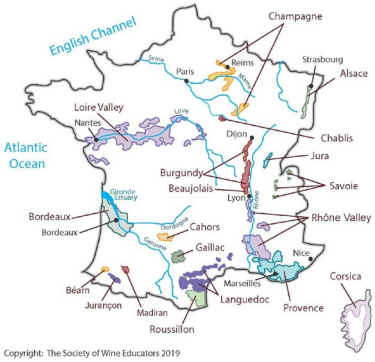
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Fine Wines & Spirit
-est. 2002

Champagne Palmer

"La Reserve"

Major Wine Regions of France



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Varietal: 50-55% Chardonnay, 30-35% Pinot Noir, 20-25% Pinot Meunier

Soil: Limestone and Clay **Dosage: 6.9 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 flavors—flavors 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: The clean nose offers aromas of citrus, pear, apricot, hazelnut and a touch of buttery brioche. Succulent and substantial, yet with an unfettered freshness. A model of perfect balance. A significant portion of reserve wines (30-35%) contribute to a rare fullness and maturity.

Vinification: Champagne Palmer Brut Réserve is aged on the lees for four years in 750ML and six years in 1.5L – three times the period required by the appellation. It is a unique solera based on liqueur expedition

Aging: New barrels 50 % and 50% 1st use barrels.

Food Pairing: Beef, roasted, grilled, braised and stewed. Game, chicken, veal, pork.

Accolades

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