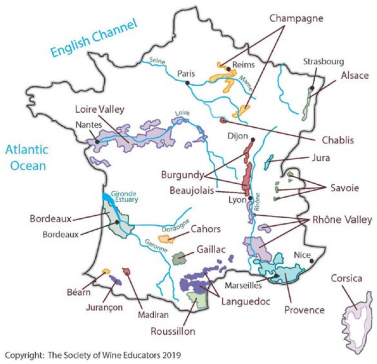
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Fine Wines & Spirit
-est. 2002

Champagne Palmer

"Rose Solera"

Major Wine Regions of France



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Varietal: 45-50% Chardonnay, 35-40% Pinot Noir, 10-15% Meunier, 8% Solera of Pinot Noir (with 30-35% reserve wines)

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: The palate offers flavors of wild strawberries, with hints of red and black currants, vanilla and spice. Fresh and full-bodied with fine tannins and elegant fruit character.

Vinification: Champagne Palmer Rosé Solera is aged on the lees for three years in 750ML and five years in 1.5L.

This Rosé Solera represents a unique vinification, using 8% Solera of Pinot Noir, started 40 years ago and kept in stainless steel tanks as a perpetual reserve.

Viticulture: This champagne of distinctive character is crafted from a selection of the most prestigious terroirs on Champagne. The Premier and Grand Crus from the Montagne de Reims predominate, leaving their distinctive marks.

Accolades

91 pts James Suckling

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