

CHAMPAGNE PALMER VINTAGE COLLECTION 1997

Montagne de Reims, Champagne

Palmer & Co.
C H A M P A G N E



TASTING NOTES: Full and forward nose showing a lot of fruit, ripe apples, pineapple, limes and loads of creamy custard with great balance on the palate; dried fruits apricots, dried lime and pineapple come through with nuttiness and underlying butteriness like in flaky pastry. Beautifully balanced, full and elegant.

VITICULTURE: Chardonnay, Pinot Noir and Pinot Munier for this wine come from the Grand Crus Mailly Verzenay, and the Premier Crus Trépail, Villers-Marmery, Ludes, Rilly-la-Montagne and Chigny-les-Roses.

The year began with arctic temperatures that were followed by spring frosts, then by a series of storms that included hail. The critical stages of the vine's development were disrupted by rain. Good conditions at flowering and a very hot month of August were most beneficial, producing high sugar levels together with prominent acidity. A special mention for Pinot Noir and Meunier from the Montagne de Reims which allowed the production of an outstanding vintage. Collection Vintage 1997 is animated by a vibrant and very clear freshness.

FAMILY: 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.

PRODUCER: Champagne Palmer

ALCOHOL: 12%

REGION: Montagne de Reims, Champagne

DOSAGE: 6.9 G/L

GRAPE(S): 53% Chardonnay, 24% Pinot Noir, 23% Pinot Meunier

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DATE OF CELLARING: June 1st, 1998