

CHAMPAGNE PALMER VINTAGE COLLECTION 1999

Montagne de Reims, Champagne

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



TASTING NOTES: The year 1999 offers racy, gourmand wines which are round, generous and mature with fresh attack followed by melting notes of fruits and sweet spices. Constantly changing in the glass, the 1999 offers exquisite aromatics, silky and a real sense of underlying phenolic structure. Crushed rose petals, licorice, smoke, game and tobacco add nuance as the wine opens.

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.

After a relatively mild winter, bud break was particularly early and, despite very few spring frosts, a slowdown was observed at the end of April. The heat of May promoted vine growth and full bloom took place on June 11 for Chardonnay and June 14 for the Pinot Noir. After a pause in June, it was very hot in July and August and the beginning of ripening was observed from August 5. The clusters were heavy and numerous. Harvesting started September 15th in sunny conditions. Clusters were remarkably healthy.

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): 49% Chardonnay, 38% Pinot Noir, 13% Pinot Meunier

SKU: CPV19991

DATE OF CELLARING: June 23rd, 2000