

# CHAMPAGNE PALMER VINTAGE COLLECTION 2000

Montagne de Reims, Champagne

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



**TASTING NOTES:** Vintage 2000 has a ripe and generous nose. One finds warm notes of brioche and pastries that blend with those of bergamot and stone fruit. On the palate, this wine is vibrant, the attack asserts itself directly, a prelude to a richness that is more tactile than fleshy, and which only reveals itself gradually. The length has a noble bitterness that blends with roasted flavors.

**VITICULTURE:** Spring began well with excellent growth showing by the end of April beginning of May and flowering in early June. Rainfall in July was four times higher than average and a hailstorm hit, destroying many vines but August was sunny and dry. The wet weather though meant vines were slow to and acidity was low by end of August but good weather throughout September helped ripen the fruit more fully. The vintage started in mid-September and the sun shone for the duration of the picking which lasted two weeks, and the harvest remained of remarkable quality from beginning to end. After two harvests in 1998 and 1999 with impressive and spectacular volumes, the 2000 harvest is in the same vein.

**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, 36% Pinot Noir, 11% Pinot Meunier

**SKU:** CPV20001

**DATE OF CELLARING:** June 28<sup>th</sup>, 2001