

CHAMPAGNE PALMER AMAZONE DE PALMER

Montagne de Reims, Champagne

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



TASTING NOTES: Exotic aromas of caramelized pineapple, cinnamon, nutmeg, and dried fruit are followed by hints of candied citrus peel, roasted hazelnuts and brioche. Amazone de Palmer is complex, rich and intense on the palate with a remarkably fresh finish.

VITICULTURE: Fresh, concentrated Chardonnays from Trépail and Villers-Marmery are blended with robust, refined Pinot Noirs from Mailly and Verzenay for a rich match made in heaven.

VINIFICATION: Through its unique style, exclusive selection of the great terroirs of the Montagne de Reims, slow aging on lees, manual riddling on racks and surprising oval shape of the bottle, Amazone de Palmer is an exceptional champagne. Blending is an art taken to its highest form in the hands of our Cellar Master who selects and assembles the wines from three outstanding years depending on their level of expression. The wine is then aged for over ten years in the cool shade of chalk cellars to achieve its ample and pure character.

INTERESTING FACT: To enrich the Champagne, the Cellar Master blends in 18% Solera of Chardonnay from a perpetual reserve.

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.

PRODUCER: Champagne Palmer

REGION: Montagne de Reims, Champagne

GRAPE(S): 51% Chardonnay, 49% Pinot Noir

ALCOHOL: 12%

RESIDUAL SUGAR: 6 G/L

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