

CHAMPAGNE PALMER BLANC DE BLANCS

Montagne de Reims, Champagne

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



TASTING NOTES: Subtle aromas of citrus, white flowers and almonds lead into a silky palate complemented with bright minerality. An incomparably pure cuvée with great finesse and elegance.

VITICULTURE: This Blanc de Blancs is crafted from Chardonnay grapes, primarily from the magnificent terroir of Villers-Marmery and Trépail. These Premier Crus in the Montagne de Reims area, recognized for their elegance and freshness, are harmoniously blended with the delicately fruity Chardonnays of the Côte de Sézanne.

VINIFICATION: This Champagne sees extensive aging on the lees – 4-5 years for the 750ML and 8-10 years for the magnum.

INTERESTING FACT: Champagne Palmer's Blanc de Blancs is seen as a benchmark in its category.

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: 7 G/L

GRAPE(S): 100% Chardonnay

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