

CHAMPAGNE


Palmer & Co

CHAMPAGNE PALMER GRANDS TERROIRS 2012 1.5L



WINE DATA

Producer

Champagne Palmer

Region

Reims, Champagne

Country

France

Wine Composition

46% Chardonnay,

49% Pinot Noir,

5% Pinot

Meunier

Alcohol

12%

Residual Sugar

7 G/L

pH

2.99

Total Acidity

5.0

DESCRIPTION

A nose in the purest Palmer & Company style, with fruity notes of candied lemon and dried fruit, toasted pine nuts and caramelized hazelnuts, which evolves towards honeyed and slightly spicy notes of candied ginger and pastries. The palate is both delicate and generous, marked by its saline minerality and charming citrus aromas (lemon pie, pomelo, yuzu). Its silky texture completes a superb balance between generosity and tension. A great vintage that leaves a lasting impression with its amplitude and incredible balance. A jewel of the Palmer & Company style.

WINEMAKER NOTES

A historic and emblematic signature of Palmer & Company, each Grands Terroirs cuvee expresses the quintessence of the winery's Premier and Grand Cru vineyards of the Montagne de Reims (Mailly; Verzenay; Trepail; Villers Marmery; Ludes; Chigny-les-Roses; Rilly-la-Montagne) in an exceptional vintage. The Montagne de Reims is a vast plateau covered in forest, extending between the cities of Reims and Epernay. Vineyards have been planted in the chalky soils of the mountain's slopes. The region has the most villages classified as "Grand Cru". The Montagne de Reims is the kingdom of the great Pinot Noirs, a vigorous and generous grape variety that adapts extremely well to the chalky soils. However, there are little islands of exceptional Chardonnay in this ocean of Pinot Noirs. These are located on the eastern slopes, well-sheltered from the western winds. These are the Premier Crus of Trepail and Villers-Marmery, two jewel villages that have given birth to superb Chardonnays appreciated for their concentration and structure.

The 2012 vintage was almost miraculous considering the challenging climactic conditions observed at the beginning of the vegetative cycle. A cold winter, a rainy spring, and a cool and wet beginning of summer. Thanks to the sunshine and warmth of August, the Pinot Noirs and Chardonnays from the Montagne de Reims finally excelled, giving beautifully balanced wines of incomparable finesse.