

CHAMPAGNE PALMER GRANDS TERROIRS 2015 750mL



WINE DATA
Producer

Champagne Palmer

Region Reims, Champagne

> Country France

Wine Composition 50% Chardonnay.

38% Pinot Noir, 12% Pinot Meunier

Alcohol 12%

Residual Sugar

7 G/L <u>pH</u> 3.08

Total Acidity 4.3

DESCRIPTION

The nose, subtle and charming, opens with notes of orange blossom and acacia, mixed with notes of yellow fruits. It then evolves towards lovely and delicately-spiced aromas of fried pineapple and tonka bean. The palate is characterized by freshness, with citrus fruits sublimating the notes of brioche and dried fruits. Its creamy texture stretches deliciously into a persistent finish. An intense, seductive and very elegant vintage champagne that can be enjoyed as an aperitif, or is a great accompaniment throughout a meal.

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 vinevards 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.

An exceptional year due to the simultaneous combination of high temperatures and very little rainfall during a large part of the vegetative phase of the vine. After a mild and wet winter, the sunny summer days and the cool nights of the second half of August allowed the grapes to ripen perfectly. The 2015 harvest enabled rich, complex, beautifully-balanced wines – precursors of a great vintage.