CHAMPAGNE PALMER
2015 GRANDS TERROIRS 750ML

Montagne de Reims, Champagne

Palmer & Co
CHAMPAGNE

TASTING NOTES: The nose opens with notes of orange blossom and acacia mixed with yellow fruits. It then evolves towards delicately spiced aromas of pan-fried pineapple and tonka bean. The palate offers fresh citrus flavors, rounded by brioche and dried fruit. The creamy texture stretches into a persistent finish.

VITICULTURE: 2015 marked an exceptional year of high temperatures and minimal rainfall during the vine's vegetative phase, yielding perfectly ripened fruit. Grapes for the 2015 vintage were selected from Mailly, Verzenay, Trépail, Villers Marmery, Ludes, Chigny-les-Roses, and Rilly-la-Montagne.

INTERESTING FACT: A historic and emblematic signature of Palmer & Co, each Grands Terroirs cuvée expresses the quintessence of our Premier and Grand Cru vineyards of the Montagne de Reims in an exceptional vintage.

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

REGION: Montagne de Reims, Champagne

GRAPE(S): 50% Chardonnay, 38% Pinot Noir, 12% Pinot Meunier

SKU: CPGT156

ALCOHOL: 12%

TOTAL ACIDITY: 4.3 G/L

DOSAGE: 7 G/L

pH: 3.08

Q QUINTESSENTIAL