

# CHAMPAGNE PALMER 2012 GRANDS TERROIRS 1.5L

Montagne de Reims, Champagne

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



**TASTING NOTES:** The nose opens with notes of candied lemon, dried fruit, toasted pine nuts and caramelized hazelnuts. The aromas then evolve towards notes of honey, candied ginger and spiced pastries. The palate is both delicate and generous, marked by minerality and charming citrus aromas. Its silky texture offers a superb balance between generosity and tension.

**VITICULTURE:** 2012 was a miraculous vintage considering challenging climatic conditions observed at the beginning of the vegetative cycle. A cold, rainy spring and start to summer gave way to warmer days in August where the vines excelled, delivering beautifully balanced wines.

**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):** 49% Pinot Noir, 46% Chardonnay, 5% Pinot Meunier

**SKU:** CPGT124

**ALCOHOL:** 12%

**TOTAL ACIDITY:** 5 G/L

**DOSAGE:** 7 G/L

**pH:** 2.99