

CHAMPAGNE PALMER LA RÉSERVE NATURE

Montagne de Reims, Champagne

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



TASTING NOTES: Complex, precise and pure. Beautiful mineral tension underpinned by notes of citrus fruit, chalk and candied lemon. Delicate roasted notes. The finish is persistent with sustained notes of saline.

VITICULTURE: The latest addition to Champagne Palmer and Co's range. La Réserve Nature strikes an ideal balance of freshness and fullness of the great terroirs of the Montagne de Reims.

VINIFICATION: Chardonnay, Pinot Noir and Pinot Meunier are expertly blended and aged on the lees for 6 years.

INTERESTING FACT: A significant portion of reserve wines (30-35%) contribute to a rare fullness and maturity.

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: 0 G/L

GRAPE(S): 50-55% Chardonnay, 30-35% Pinot Noir, 20-25% Meunier

RESERVE WINES: 30-35%