

HOUSE WINES



Palmer & Co.
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 QUINTESSENTIAL

CHAMPAGNE PALMER BRUT RÉSERVE

Montagne de Reims, Champagne

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TASTING NOTES: The clean nose offers aromas of citrus, pear, apricot, hazelnut and a touch of buttery brioche. Succulent and substantial, yet with an unfettered freshness. A model of perfect balance.

VITICULTURE: The flagship wine of Palmer & Co., crafted from a selection of the most prestigious terroirs on Champagne. The Premier and Grand Crus from the Montagne de Reims predominate, leaving their distinctive marks.

VINIFICATION: Champagne Palmer Brut Réserve is aged on the lees for four years in 750ML and six years in 1.5L – three times the period required by the appellation. It is a unique solera based on liqueur expedition.

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: 6.9 G/L

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

SKU: CPBRNV6

CHAMPAGNE PALMER BLANC DE BLANCS

Montagne de Reims, Champagne

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TASTING NOTES: Subtle aromas of citrus, white flowers and almonds lead into a silky palate complemented with bright minerality. An incomparably pure cuvée with great finesse and elegance.

VITICULTURE: This Blanc de Blancs is crafted from Chardonnay grapes, primarily from the magnificent terroir of Villers-Marmery and Trépail. These Premier Crus in the Montagne de Reims area, recognized for their elegance and freshness, are harmoniously blended with the delicately fruity Chardonnays of the Côte de Sézanne.

VINIFICATION: This Champagne sees extensive aging on the lees – 4-5 years for the 750ML and 8-10 years for the magnum.

INTERESTING FACT: Champagne Palmer's Blanc de Blancs is seen as a benchmark in its category.

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PRODUCER: Champagne Palmer

ALCOHOL: 12%

REGION: Montagne de Reims, Champagne

DOSAGE: 7 G/L

GRAPE(S): 100% Chardonnay

SKU: CPBBNV6

CHAMPAGNE PALMER ROSÉ SOLERA

Montagne de Reims, Champagne

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



TASTING NOTES: The palate offers flavors of wild strawberries, with hints of red and black currants, vanilla and spice. Fresh and full-bodied with fine tannins and elegant fruit character.

VITICULTURE: This champagne of distinctive character is crafted from a selection of the most prestigious terroirs on Champagne. The Premier and Grand Crus from the Montagne de Reims predominate, leaving their distinctive marks.

VINIFICATION: Champagne Palmer Rosé Solera is aged on the lees for three years in 750ML and five years in 1.5L.

INTERESTING FACT: This Rosé Solera represents a unique vinification, using 8% Solera of Pinot Noir, started 40 years ago and kept in stainless steel tanks as a perpetual reserve.

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PRODUCER: Champagne Palmer

ALCOHOL: 12%

REGION: Montagne de Reims, Champagne

DOSAGE: 7 G/L

GRAPE(S): 45-50% Chardonnay, 35-40% Pinot Noir, 10-15% Pinot Meunier, 8% Solera of Pinot Noir (with 30-35% reserve wines)

SKU: CPSRNV6

CHAMPAGNE PALMER 2015 GRANDS TERROIRS 750ML

Montagne de Reims, Champagne

Palmer & Co
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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.

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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

CHAMPAGNE PALMER 2012 GRANDS TERROIRS 1.5L

Montagne de Reims, Champagne

Palmer & Co
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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.

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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

HOUSE WINES



Rilly

Verzenay

Chigny Mailly

Ludes

*Villers
Marmery*

Trépaill