



Champagne, Reims
FRANCE



Founded in 1947 and established in Reims, Palmer & Co is an ultra-premium Champagne House with over 200 hectares (500 acres) of vineyards classified as Grand and Premier Crus in the Montagne de Reims area. The Palmer & Co wines mature in a maze of deep chalky galleries, remaining in contact with the lees for at least four years for Palmer Brut Reserve, six to eight years for the vintage cuvees and up to ten years or more for magnums and larger format bottles. Highly regarded for their excellence and elegance, the Palmer & Co cuvees are regularly distinguished in major international wine competitions and endorsed by Champagne experts.

Palmer & Co distinguishes itself through the grands terroirs of the Montagne de Reims, where all its vineyards are classified as Premier or Grand Cru. The Côte de Sézanne area, the Côte des Bar and the Marne Valley, complete this mosaic.



Rémi Vervier, CEO & Winemaker



Xavier Berdin, Cellar Master

SCORE HIGHLIGHTS

Vintage 2012 98 Pts. Decanter
 94 Pts. Wine & Spirits
 93 Pts. Wine Advocate
 93 Pts. Wine Spectator
 Brut Reserve 90 Pts. Wine & Spirits Top 100

Blanc de Blanc 95 Pts. #14 out of 100 Fine Magazine
 92 Pts. Wine Advocate
 91 Pts. James Suckling
 91 Pts. Wine & Spirits
 91 Pts. Wine Spectator
Rose' Solera 93 Pts. One of the Year's Best
 Wine & Spirits





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Homage to Nature and the Grands Terroirs of Montagne de Reims

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

Key points:

- Excellence of the greatest terroirs of the Montagne de Reims (100% Premier and Grand Crus)
- Premier Crus of Trépail and Villers-Marmery (Chardonnay)
- Grand Crus of Mailly and Verzenay (Pinot Noir)
- Premier Crus of Ludes, Chigny-les-Roses and Rilly la Montagne (Pinot Noir and Meunier)
- Slow aging on lees
- An eco-designed and recyclable giftbox

