

Palmer & Co.
CHAMPAGNE

**GRANDS
TERROIRS**

Une année exceptionnelle
Les Premiers et Grands Crus de la Montagne de Reims

Grands Terroirs

“Press Highlights”

2015

- 92 Pts. – DECANTER, *July 3, 2022*

"The 2015 Grands Terroirs opens with a floral note of acacia blossom and ripe yellow fruits, a generous nod to the very dry, warm, sunny growing season – from bud break to harvest it was the hottest vintage since records began, surpassing even 2003 and 1976. On the palate Chardonnay takes the driving seat in the blend, with the freshness and impact of Trépail fruit giving a bright, citrus salinity, plus a note of bitterness. It boasts good intensity and an exotic dried fruit element, a hint of spiced pineapple, as it opens in the glass, but it needs a little more time to develop fully..."

- 92 Pts. – JAMES SUCKLING, *July 11, 2022*

"A chalky and mineral Champagne with aromas of blanched almonds, chalk, seashells, biscuits, lemon pith and dried apples. Creamy mousse. Dry and bright, with a rounded finish. Drink now or hold."

2012

- 94 Pts. – DECANTER, *July 3, 2022*

"Notes of dried fruit and candied lemon dance out of the glass, with aromas of fresh pastry and ginger spice. There's also a distinctive toasted hazelnut element with a honeyed richness developing. Initial freshness is there, reflecting the lovely balance of this fine 2012 vintage, while textural creaminess evolves into toffee caramel on the generous, spicy finish. There's more Pinot Noir (49%) in this blend, from the north-facing slopes of Verzenay and Mailly, and that's helping the freshness, with the Villers-Marmery Chardonnay providing the silky, mid-palate richness. A difficult growing year with a very cold, wet spring and wet summer, was saved by sunny weather in the last couple of weeks before picking and resulted in a small, concentrated, ripe harvest, widely compared with top predecessors like 2002 and 1990..."