

# CHAMPAGNE PALMER BLANC DE BLANCS 2018

*Montagne de Reims, Champagne*

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



**TASTING NOTES:** Subtle aromas of citrus, white flowers, and toasted almonds unfold delicately. Silky on the palate with beautiful minerality and a refined, lingering finish.

**VITICULTURE:** This Blanc de Blancs is a cuvée of incomparable purity, crafted from Chardonnay primarily from the magnificent grands terroirs of Villers-Marmery and Trépail. These exceptional 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.

The 2018 vintage in Champagne was exceptional, marked by ideal weather conditions. A rainy winter, balanced spring, and hot summer led to perfect grape ripening. The resulting wines show outstanding balance between sugar and acidity, with finesse, complexity, and freshness—thanks in part to cooler terroirs enhancing elegance and vibrancy.

**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

**DOSAGE:** 6-7 G/L

**REGION:** Montagne de Reims, Champagne

**AGING ON LEES:** 5 years

**GRAPE(S):** 100% Chardonnay

**SRP:** \$119