

Palmer & Co

AMAZONE DE PALMER

TASTE

Notes of exotic and dried fruit,
toasted hazelnuts and brioche.
Complex, rich and intense while
at the same time exuding a
remarkable freshness.

BLEND

50% Chardonnay
50% Pinot Noir

Reserve wines: 100%

AGING ON LEES: 10 to 15 years

DOSAGE: 7g/l

Paying true homage to the potential of reserve wines, Amazone de Palmer offers an unforgettable tasting experience. The uniqueness of its style, the exclusive selection of Premier and Grand Crus from the Montagne de Reims aera, the very long ageing in the chalk cradle of our cellars, hand-riddling and the stunning oval-shaped bottle, Amazone de Palmer is in all respects a truly exceptional champagne.

