

*Palmer & Co*

## AMAZONE DE PALMER

### TASTING

Nose of yellow and exotic fruits (pan-fried pineapple), spices (cinnamon, nutmeg) and dried fruits, then candied zest, roasted hazelnuts and brioche. Complex, rich and intense on the palate with a remarkable freshness.

### BLEND

51% Chardonnay (*1er crus: Trépail, Villers-Marmery*)  
49% Pinot Noir (*Grands crus: Maily, Verzenay*)  
Harvests 2012, 2010 and 2009  
18% de Solera de Chardonnay\*  
(*Perpetual reserve*)

*DATE OF CELLARING:* May 2013

*DOSAGE:* 6g/l

*Through its unique style, exclusive selection of the great terroirs of the Montagne de Reims, slow ageing on lees, manual riddling on racks and surprising oval shape of the bottle, AMAZONE DE PALMER is a truly exceptional champagne. Blending is an art taken to its highest form in the hands of our Cellar Master who selects and assembles the wines from three exceptional years depending on their level of expression and enriches them with a proportion of Solera de Chardonnay, aged for several decades, to strike the perfect balance.*

*Fresh, concentrated Chardonnays from Trépail and Villers-Marmery are blended with robust, refined Pinot Noirs from Maily and Verzenay for a rich match made in heaven. To achieve a wine of such ample and pure character, it is aged for more than ten years in the cool shade of chalk cellars to distil nature's*

