

Palmer & Co.

BLANC DE NOIRS

TASTE

Delicate aromas of peach and apricot lifted by vibrant notes of grapefruit and gooseberries. A lovely combination of intense fruit aromas and finesse.

BLEND

50% Pinot Noir
50% Pinot Meunier

Reserve wines: 30-35%

AGING ON LEES: 3 years (bottle) - 5 years (magnum)

DOSAGE: 6g/l

Featuring a perfect balance between Pinot Noir and Pinot Meunier, this prime blend of crus located in the Montagne de Reims, the Côte des Bars and the Marne Valley is a contemporary expression of a Blanc de Noirs enriched by a Solera of Pinot Noirs from Maily and Verzenay. The fruity structure of the Pinots is indeed expressed with suprising freshness.

