

TIMELESS SIGNATURE

BRUT RÉSERVE is crafted from a selection of the most prestigious terroirs in Champagne. The Premier and Grand Crus of the Montagne de Reims predominate, leaving their distinctive marks. A significant proportion of reserve wines contributes a rare fullness and maturity.

The timeless signature of the Palmer style, **BRUT RÉSERVE** distinguishes itself first and foremost for its remarkable finesse and elegance.

TASTING

Citrus, pear and apricot aromas with discrete notes of hazelnut and buttery brioche. Succulent and substantial with an unfettered freshness. A model of balance and elegance.

BLEND

50-55% Chardonnay
30-35% Pinot Noir
20-25% Meunier

Reserve wines: 30-35%

AGEING ON LEES

4 years (bottle)
6 years (magnum)

DOSAGE

6-7 g/l

