

# Palmer & Co

## BRUT RÉSERVE

### TASTE

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  
35-40% Pinot Noir  
10-15% Pinot Meunier  
Reserve wines: 30-35%

*AGING ON LEES:* 4 years (bottle) - 6 years (magnum)

*DOSAGE:* 8g/l

*The flagship wine of Palmer & Co, crafted from a selection of the most prestigious terroirs in Champagne. The Premier and Grand Crus from 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 Reserve distinguishes itself first and foremost for its remarkable finesse and elegance.*

