

*Palmer & Co*

## GRANDS TERROIRS 2003

### *TASTING*

A seductive nose with charming citrus fruits, remarkable notes of torrefaction, candied apricot, acacia and brioche. Silky on the palate with harmonious and delicate mouthfeel of candied zest, grilled hazelnut, dried fruit, roasted pineapple, tonka bean, and caramelized pear. The endless persistence confirms a sensation of great freshness.

### *BLEND*

54% Pinot Noir  
Grands Crus : Mailly, Verzenay  
Premiers Crus : Rilly la Montagne,  
Ludes, Chigny les Roses  
  
46% Chardonnay  
Premiers Crus : Trépail, Villers Marmery

*AGEING ON LEES* : 12 years

*AGEING SUR POINTE* : 2 years

*DOSAGE* : 7,5g/l

*Grands Terroirs is a combination of prestigious Premiers and Grands Crus vineyards of the Montagne de Reims and the remarkable savoir-faire of Palmer & Co, in a year of extraordinary weather conditions.*

*2003 was a very unusual year: a dry winter and spring with early flowering, two severe frosts and a heatwave in the summer. Harvests took place under a bright sun and, in spite of a very low yield that year, the concentration was extraordinary.*

