

Palmer & Co

C H A M P A G N E

GRANDS TERROIRS 2015

THE VINTAGE

An exceptional year due to the simultaneous combination of high temperatures and very little rainfall during a large part of the vegetative phase of the vine. After a mild and wet winter, the sunny summer days and the cool nights of the second half of August allowed the grapes to ripen perfectly. The 2015 harvest offered us rich, complex and beautifully balanced wines, precursors of a great vintage.

BLEND

50% Chardonnay

38% Pinot Noir

12% Meunier

Grand Crus:

Mailly, Verzenay

Premier Crus:

Trépail, Villers-Marmery,

Ludes, Chigny-les-Roses, Rilly-la-Montagne

DATE OF CELLARING: 16th June 2016

DOSAGE: 7 g/l

TASTING

The nose, subtle and charming, opens with notes of orange blossom and acacia, mixed with notes of yellow fruits, then it evolves towards lovely and delicately spiced aromas of fried pineapple and tonka bean.

The palate is characterized by freshness, with citrus fruits sublimating the notes of brioche and dried fruits. Its creamy texture stretches deliciously into a persistent finish. An intense, seductive and very elegant vintage champagne that can be enjoyed as an aperitif and will accompany you throughout a meal.

PHILOSOPHY

A historic and emblematic signature of Palmer & Co, each Grands Terroirs cuvée expresses the quintessence of our Premier and Grand Cru vineyards of the Montagne de Reims in an exceptional vintage.

