

Palmer & Co

COLLECTION BLANC DE BLANCS 1995

WEATHER CONDITIONS

A welcome relief after some difficult years in the region. Quantity-wise, it was the seventh high-cropping year in a row. But, in 1995, the quality also excelled, and particularly so for Chardonnay. There were significant frost damages during the spring and the warm but wet weather in the summer ignited mildew and rot problems. The vines cropped heavily and rigorous vineyard work and selection during harvest led to best results. Harvest commenced on September 18th and yielded grapes of a fine balance of sugar and acidity. The vintage has turned out to be much better than first expected and it has emerged from the shadow of the much-hyped 1996. This vintage is marked by elegance of its inviting fruitiness, beautiful balance and slow-building finesse.

BOTTLING DATE: June 1996

BLEND: 100% Chardonnay

DOSAGE: 7.3g/l

