

Palmer & Co

C H A M P A G N E

GRANDS TERROIRS 2012

THE VINTAGE

Almost a miraculous vintage considering the challenging climatic conditions observed at the beginning of the vegetative cycle: a cold winter, a rainy spring and a cool and wet beginning of summer. It is thanks to the sunshine and warmth of August that the Pinot Noirs and Chardonnays from the Montagne de Reims finally excelled, giving beautifully balanced wines of incomparable finesse.

BLEND

49% Pinot Noir
46% Chardonnay
5% Meunier

Grand Crus:

Mailly, Verzenay

Premier Crus:

Trépail, Villers-Marmery,
Ludes, Chigny-les-Roses, Rilly-la-Montagne

DATE OF CELLARING: 17th May 2013

DOSAGE: 7 g/l

TASTING

A nose in the purest Palmer & Co style, with its fruity notes of candied lemon and dried fruit, toasted pine nuts and caramelized hazelnuts, which evolves towards honeyed and slightly spicy notes of candied ginger and pastries.

The palate is both delicate and generous, marked by its saline minerality and charming citrus aromas (lemon pie, pomelo, yuzu).

Its silky texture completes a superb balance between generosity and tension.

A great vintage that leaves a lasting impression with its amplitude and incredible balance, a jewel of the Palmer & Co style.

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.

