



SPECIALITY COLLECTION

## BLANC DE BLANCS

### Incomparable purity

This BLANC DE BLANCS cuvee of incomparable purity is created with Chardonnay sourced mainly from the magnificent terroirs of Villers-Marmery and Trépail. These Premiers Crus in the Montagne de Reims area, recognised for their elegance and freshness, are very harmoniously blended with the delicately fruity Chardonnay of the Côte de Sézanne.

Palmer & Co BLANC DE BLANCS is a crystalline champagne releasing subtle aromas of citrus, white flowers and almonds. Refreshing and silky on the palate, it lingers with great finesse on mineral notes reminiscent of the chalky soils of Champagne.

#### THE ART OF CREATION

Chardonnay : 100%  
Ageing on lees :  
Bottle : 3-4 years  
Magnum : 7-8 years  
Dosage : 7-8 g/l



CHAMPAGNE

  
*Palmer & Co*  
à Reims