

Amazone de Palmer Brut

Palmer & Co
CHAMPAGNE

Origin

Country	France
Wine Region	Champagne
Winery	Palmer & Co

Technical Data

Grape Varieties	Chardonnay, Pinot Noir
Type	Sparkling white wine, Brut
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification This wine is a blend from 3 distinct vintages: 2009, 2010 and 2012. 18% of the blend is from a unique Solera of Chardonnay. These factors give the wine its unique character.

Ageing 10 years in bottle. Dosage 6 g/l.

Description

In Brief

Through its unique style, exclusive selection of the great terroirs of the Montagne de Reims, slow ageing on lees, manual riddling on racks and surprising oval shape of the bottle, Amazone de Palmer is a truly exceptional champagne. Blending is an art taken to its highest form in the hands of the Cellar Master who selects and assembles the wines from three exceptional years depending on their level of expression and enriches them with a proportion of Solera de Chardonnay, aged for several decades, to strike the perfect balance.

Tasting notes

Nose of yellow and exotic fruits (pineapple), spices (cinnamon, nutmeg) and dried fruits, then candied zest, roasted hazelnuts and brioche. Complex, rich and intense on the palate with a remarkable freshness.

Food Pairing

Excellent both as an aperitif and with food. For special moment and elegant meals in good company.

Notes

