

Palmer Blanc de Blancs Brut Vintage



Origin

Country	France
Wine Region	Champagne
Winery	Palmer & Co

Technical Data

Grape Varieties	Chardonnay
Type	Sparkling white wine, Brut
Vintage	NV
Alcohol by Volume	12,0%
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification The blend of Chardonnay grapes from several magnificent terroirs gives this Champagne its unique character.

Ageing 5 years in bottle (8 years for magnums). Dosage 7 g/L.

Awards and certificates CSWWC: Supreme World Champion 2023: Palmer Blanc de Blanc Vintage Brut in the category Blanc de Blanc Brut

Description

In Brief This wine is crafted from Chardonnay primarily from two magnificent Premier Crus in the Montagne de Reims area, recognized for their elegance and freshness. They are harmoniously blended with the delicately fruity Chardonnays of the Cote de Sezanne.

Tasting notes Subtle aromas of citrus, white flowers, and almonds. Silky on the palate with beautiful minerality. An incomparably pure cuvee.

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

Notes

