

Palmer Brut Reserve NV

Palmer & Co.
CHAMPAGNE

Origin

Country	France
Wine Region	Champagne
Winery	Palmer & Co

Technical Data

Grape Varieties	Chardonnay, Pinot Noir and Meunier
Type	Sparkling white wine, Brut
Bottle Sizes Available	375 ml, 750 ml, 1,5 l, 3,0 l, 6,0 l, 15,0 l,
Closure	Technical cork

Vinification Between 30% and 40% of reserve wines are used in the production of this magnificent Champagne, giving it its unique character.

Ageing 4 years in bottle (6 years for magnums). Dosage 7 g/l.

Awards and certificates CSWWC: World Champion 2020: Palmer Brut Reserve in the category NV Brut

Description

In Brief The flagship wine of Palmer & Co, crafted from a selection of the most prestigious terroirs in Champagne. The Premier and Grand Crus from the Montagne de Reims predominate, leaving their distinctive marks. A significant proportion of reserve wines contributes a rare fullness and maturity. The timeless signature of the Palmer style, Brut Reserve distinguishes itself first and foremost for its remarkable finesse and elegance.

Tasting notes Citrus, pear and apricot aromas with discrete notes of hazelnut and buttery brioche. Succulent and substantial with an unfettered freshness. A model of balance and elegance.

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

Notes

