

Palmer Grands Terroirs Brut Vintage

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
Vintage	2015
Alcohol by Volume	12,0%
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	An exceptional year due to the simultaneous combination of high temperatures and very little rainfall during a large part of the vegetative phase of the vine. After a mild and wet winter, the sunny summer days and the cool nights of the second half of August allowed the grapes to ripen perfectly. The 2015 harvest offered rich, complex and beautifully balanced wines, precursors of a great vintage.
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Ageing	7 years in bottle. Dosage 7 g/l.
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Description

In Brief	A historic and emblematic signature of Palmer & Co, each Grands Terroirs cuvee expresses the quintessence of our Premier and Grand Cru vineyards of the Montagne de Reims in an exceptional vintage.
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Tasting notes	The nose, subtle and charming, opens with notes of orange blossom and acacia, mixed with notes of yellow fruits, then it evolves towards lovely and delicately spiced aromas of fried pineapple and tonka bean. The palate is characterized by freshness, with citrus fruits sublimating the notes of brioche and dried fruits. Its creamy texture stretches deliciously into a persistent finish. An intense, seductive and very elegant vintage champagne that can be enjoyed as an aperitif and will accompany you throughout a meal.
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Food Pairing	Excellent both as an aperitif and with food. For special moment and elegant meals in good company.
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Notes

