

Palmer Rose Solera Brut

Palmer & Co
CHAMPAGNE

Origin

Country	France
Wine Region	Champagne
Winery	Palmer & Co

Technical Data

Grape Varieties	Chardonnay, Pinot Noir and Meunier
Type	Sparkling rose wine, Brut
Bottle Sizes Available	375 ml, 750 ml
Closure	Technical cork
Vinification	Between 30% and 35% of reserve wines are used in the production of this magnificent Champagne. 8% of the blend is from a unique Solera of Pinot Noir, giving it its unique character
Ageing	3 years in bottle (4 years for magnums). Dosage 7,5 g/L.

Description

In Brief	A Champagne of unique character combining exceptional fruitiness and delicate notes of spice. This outstanding blend is enriched by a unique Solera of Pinot Noir, a perpetual reserve of several decades reflecting the House's celebrated expertise.
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Tasting notes	Wild strawberries with hints of red and black currants, vanilla, and spice. Fresh and full-bodied with fine tannins and elegant fruits.
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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

