

Palmer & Co

CHAMPAGNE

GRANDS TERROIRS 2018

HISTORIC SIGNATURE

A historic and emblematic signature of Palmer & Co, GRANDS TERROIRS 2018 expresses the quintessence of our Premier and Grand Cru vineyards of the Montagne de Reims in an exceptional vintage.

TASTING

The nose is refined and expressive, revealing delicate notes of orange blossom and acacia alongside ripe yellow fruits. It evolves towards generous, lightly spiced notes of roasted pineapple and brioche, reflecting the richness of the 2018 vintage.

On the palate, amplitude is balanced by a vibrant freshness, with citrus lifting flavors of dried fruits and pastry. The creamy texture leads to a long and elegant finish, marked by the precision and harmony that define the Palmer & Co style.

BLEND

47% Chardonnay

46% Pinot Noir

7% Meunier

DATE OF CELLARING

10th May 2019

DOUSAGE

5,2 g/l

Grands Crus: Mailly, Verzenay

Premiers Crus: Trépail, Villers-Marmery, Ludes, Chigny-les-Roses, Rilly-la-Montagne



The 2018 Champagne vintage was truly remarkable, shaped by near-perfect weather conditions. A wet winter replenished water reserves, followed by a balanced spring and a warm, sunny summer that ensured optimal grape ripening. The wines display a superb harmony between richness and acidity, offering finesse, complexity, and freshness, further enhanced by the cooler northern and north-eastern terroirs of the Montagne de Reims that bring precision, elegance, and vibrancy.