



RESERVE COLLECTION

## BRUT RÉSERVE

### The timeless signature of the Palmer style

BRUT RESERVE is made from a selection of the most prestigious terroirs in Champagne. The Premier and Grand Crus from the Montagne de Reims predominate, leaving their distinctive mark. A significant proportion of reserve wines contributes a rare fullness and maturity. The timeless signature of the Palmer style, Brut Réserve distinguishes itself first and foremost for its finesse and elegance.

The crystal clear nose is expressed through a rich range of aromas, combining citrus, pear and apricot with subtle notes of hazelnut and the discreet buttery touch of Viennese pastries. On the palate, the wine seduces with its remarkable richness and freshness: a model of balance.

#### THE ART OF CREATION

Chardonnay : 50-55%

Pinot Noir : 35-40%

Pinot Meunier : 10-15%

Reserve wines : 25-35%

Ageing on lees :

Bottle : 3-4 years

Magnum : 5-6 years

Dosage : 8 g/l



CHAMPAGNE

*Palmer & Co*  
à Reims