



Cuvée Palmes d'Or Brut Millésime

- Varieties: 50% Pinot Noir, 50% Chardonnay
- Type: Champagne
- Region: Champagne, France
- Alcohol Level: 12.5%

Wine Description:

An equal part-blend of two iconic Champagne grape varieties, **Palmes d'Or Brut** is the unique alliance of the most expressive grapes from a single harvest year and the mastery of **Chief Winemaker Guillaume Roffiaen**. For this high-ranking head-to-head, the **Grand Crus** from the **Côte des Blancs** and **Montagne de Reims** enter the ring. Selected for their freshness, elegant, gossamer-light, distinguished Chardonnays from Avize, Oger, Cramant and Mesnil-sur-Oger vie with fleshy, broad-shouldered Pinot Noir from Ambonnay, Tours-sur-Marne, Aÿ-Champagne, Verzy and Verzenay. For longer than a decade, a silent confrontation between grape variety and birthplace has been at play. In this subtle battle, where each grape seeks to shape its strength and character, the diplomatic Chardonnay from the south of the Appellation enters the field. Elegant and refined, Chardonnay from Montgueux is the obvious mediator in this discord. Bringing greater soul to this **prestige cuvée**, its unusual exotic fruit flavours temper acidity and impart harmony and balance to the heart of this dual.

Tasting Note:

Aromas of bracingly fresh white fruits, dried almonds and apricots, and a slight hint of spice. Upfront, permeating flavours of redcurrant and citrus fruits. A second wave of Pinot Noir freshness and streak of minerality, underpinned by a distinctive chalk signature and acutely delicate smoky edge.

