

Palmes D'Or Champagne, Brut, MAGNUM, Vintage, Luxury Wooden Gift Box, 150cl



Powerful and Distinguished!

Rating: Not Rated Yet

Price

378,00 €

Out of Stock

[Ask a question about this product](#)

Producer [Nicolas Feuillatte](#)

Description

Powerful and Distinguished

Palmes d'Or Brut Vintage encompasses all of the elegance and finesse of Chardonnay combined with the full body of Pinot Noir. Always a vintage, only exceptional harvests are deemed worthy of being part of its composition.

Blend:

This prestige cuvée expresses the vast diversity of the Champagne soils. A powerful Champagne with a complex, distinguished structure.

Villages

Chardonnay: Chouilly, Cramant, Oger, Le Mesnil-sur-Oger, Avize et Montgueux.

Pinot noir: Bouzy, Verzy, Verzenay, Ay et Ambonnay.

11 - 12 Grand Crus are used in the Palmes d'Or blend.

Ageing and vinification

Aged for a minimum 9 years.

Appearance:

Bright, clear deep gold and perfectly translucent, tinged with inviting, amber tones. Wonderfully rich, the effervescence forms a lovely stream of bubbles resembling fine pearls.

Nose:

Fresh, light and engaging on the nose, the Champagne reveals an understated, yet splendid floral and fruity dual character, and is extremely delicate and tenderly zingy, with aromas of herbs, dried flowers and lemon zest.

Palate:

Nervous, defined and expressive, the Champagne makes a clear impression on the palate. Perfectly balanced lovely acidity and low levels of sweetness. Great structure on the palate, with a fresh and harmonious finish of impressive length. Appealing zesty flavours of lemon sorbet generously coat the palate.

Best served at 10 - 12 °C.

Food and wine pairings:

Aperitif: Langoustine banderillas.

Starter: Oven-roasted or braised scallops.

Main: Fillet of turbot or seabass served in a citrus court-bouillon, honeyed rack of veal.

Dessert: Peach tart.