

*Palmer & Co.*  
CHAMPAGNE





The Premier and Grand Cru vineyards  
of the Montagne de Reims

Champagne Palmer & Co was founded  
in 1947 by seven grower-families with prized  
Premier and Grand Cru vineyards in the greatest  
terroirs of the *Montagne de Reims*.

The seven shared a desire for perfection  
and a vision to create a Champagne house known  
for the excellence of its wines.

This constant quest for perfection has driven  
us for over seventy-five years.



GRANDS TERROIRS

## THE MONTAGNE DE REIMS

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Palmer & Co is firmly established on more than 220 hectares (543 acres) classified as Premier and Grand Cru in the prestigious *Montagne de Reims* area.

This is the kingdom of the great Pinot Noir, a grape variety bringing body and power. It is also the cradle of superb Chardonnay, grown on the east and south-east facing slopes, renowned for their exceptional finesse and freshness.

The regions of the *Côte de Sézanne*, the *Côte des Bar* and the *Vallée de la Marne* complement our blends, each bringing their own specific character.



## ART & PRECISION

THE CREATION OF A CUVEE IS JUST  
AS MUCH THE WORK OF NATURE AS IT IS  
THE WORK OF MAN.

At Palmer & Co, we blend the different crus and grape varieties with passion to highlight and balance the characteristics and nuances of each terroir. Dominated by the freshness and purity of its Chardonnays, the Palmer & Co style seduces through its *precision and elegance*. A significant proportion of reserve wines and a prolonged ageing offer a rare fullness and maturity.

Recognised throughout the world for the excellence and elegance of its wines, Palmer & Co is one of the greatest quality references in Champagne today.

# TIME AS A LEGACY

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The Palmer & Co quality is based above all on an absolute respect for *the integrity of the grapes and the wines at all stages of the winemaking process*. But it is also based on time, so closely connected to the inimitable Palmer & Co style.

Our champagnes age in a maze of deep chalky galleries, remaining in contact with the lees for at least three years for Palmer Brut Reserve, and the delicious maturity increases with six to eight years of patience for vintage cuvees and up to ten years or more for magnums and larger format bottles.





Large bottles and rare vintages  
are manually riddled and disgorged

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“What  
you do  
with *time*,  
time  
respects.”

AUGUSTE RODIN

# SOLERAS

Palmer & Co is one of the very few Champagne Houses to have adopted the famous winemaking technique used for certain great Spanish wines.

For several decades, we have been elaborating three Soleras in two stages. The wines of the year spend 6 to 8 months in small oak barrels before refreshing our “perpetual reserves” kept in stainless steel vats.

These three Soleras constitute an extraordinary library through which a unique range of aromas and flavours is expressed.

*The red wine solera is used to make our Rosé Solera.*

*The Chardonnay solera is used in the blend of Amazone de Palmer as well as in the dosage after disgorgement. Finally, the Pinot Noir solera constitutes a wonderful spice in some of our blends, notably in our cuvee Blanc de Noirs.*



# ENVIRONMENTAL COMMITMENT

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Our foothold in the great terroirs of the *Montagne de Reims* calls upon us to produce with the utmost respect for the environment. It is our duty to preserve the balance between the soil, the plants and the people — and this implies listening carefully to our natural environment to preserve its biodiversity.

Since 2014, Palmer & Co has been committed to sustainable wine production through a comprehensive and demanding progress plan, ranging from nutrition to soil maintenance, from vine management to rational protection of the vineyard.

We strive to reduce our carbon footprint by making eco-design a priority and by acting sustainably in all our activities.



The vine demands attention  
at every moment and in every season.



# STYLE SENTINEL

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Cellar Master Xavier Berdin and his team of oenologists are the sentinels of the Palmer & Co style. With their sensitivity and passion, they watch over the wines of yesterday, today and tomorrow.

Xavier's roots in Champagne are deep. Like his father, grandfather and other generations before them, Xavier perpetuates the purest champagne winemaking tradition.

This dedication to craft, passed down from father to son and then from master to apprentice, ensures Palmer & Co to remain true to its founding values of excellence.



Xavier Berdin,  
passion as a legacy

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At Palmer & Co,  
we know that large bottles  
are ideal for *harmonious*  
ageing of wine in glass  
and give champagne  
*eternal youth* if the  
“prise de mousse”  
takes place within  
these fabulous bottles.  
Magnum, Jeroboam,  
Methuselah, Nebuchadnezzar...  
These evocative  
names rest *peacefully*  
in the darkness  
of our cellars.



# HOUSE TREASURES

SINCE ITS CREATION, CHAMPAGNE PALMER & CO HAS ALWAYS PURSUED AN ACTIVE CONSERVATION POLICY FOR ITS GREATEST VINTAGE CUVEES.

The very long ageing of these exceptional wines gives them a rare complexity and fullness while retaining remarkable freshness.

These precious treasures from the past are some of the greatest prides of our House and are always a true revelation for the most discerning champagne connoisseurs.





# LE DOMAINE DU CHALET

DISCOVER THE FRENCH *ART DE VIVRE*  
AT THE DOMAINE DU CHALET.

Nestled in the historical cradle of the Palmer & Co vineyard and the preserved forest of the *Montagne de Reims* natural park, this exceptional residence and its grounds, planted with rare and century-old trees, offer our visitors a timeless getaway. The Luxury Guest House was designed to bring the Palmer & Co experience to life.

The chef and our cellar master combine their talents to create precise yet emotional food and wine pairings to explore and reveal all the facets of the House's different champagnes.




“ONE OF THE GREAT STRENGTHS OF PALMER & CO  
IS TO PRODUCE CUVEES THAT ACCOMPANY YOU  
THROUGHOUT A MEAL. REVEALING THE RICHNESS  
OF OUR GRANDS TERROIRS, FINDING THE RIGHT MATCH,  
ACHIEVING THE PERFECT BALANCE, IS ALSO A MATTER  
OF PEERLESS BLENDING! A WORK OF ART TO PROCURE  
ENDLESS PLEASURE”.

XAVIER BERDIN, CELLAR MASTER



[www.champagnepalmer.com](http://www.champagnepalmer.com)

 [champagnepalmer](https://www.instagram.com/champagnepalmer)