



Blanc de Blancs NV

“Press Highlights”

• **95 Pts., Gold Medal – INTERNATIONAL WINE & SPIRITS COMPETITION, May 2024**

• **94 Pts. – TASTING PANEL, May 2024**

“This finely beaded 100% Chardonnay hails primarily from the Montagne de Reims Premiers Crus of Trépail and Villers-Marmery and sees four-plus years on the lees. Mingling with brioche, nuts, and honeycomb on the nose, glowing golden apple alights with pluot on the satiny, succulent, slightly sea-salty palate, finishing deftly with citrus and chalk.”

• **92 Pts. – WINE ADVOCATE, August 30, 2019**

“...On the palate, the wine is medium to full-bodied, with an elegantly textural attack, fine depth at the core, ripe but racy acids and a long, flavorful finish. This has always been one of Palmer's emblematic cuvées and this disgorgement—from early 2018—would appear to be a particular success.”

• **92 Pts. – WINE & SPIRITS, December 2019**

“This chardonnay has a classical beauty, the flavors sculpted out of fresh golden apples. It grows mostly in the Montagne de Reims (Trépail and Villers-Marmery) with a contribution from the Côte de Sézanne. The fruit is floral with scents of daffodils and apple blossoms, the texture luscious and round.”

• **92 Pts. – JEB DUNNUCK, April 9, 2020**

“...offers up a light gold hue as well as a marine/seaside-like minerality mixed with stone fruits, citrus, and white flowers. These carry to a medium-bodied, lightly textured Champagne that has high yet nicely integrated acidity, beautiful overall balance, and a crisp, clean finish that keeps you coming back to the glass. It's another brilliant champagne from this house to enjoy over the coming 10-15 years.”

• **92 Pts., Silver Medal – 2022 DECANTER WORLD WINE AWARDS, June 7, 2022**

• **91 Pts. – WINE ENTHUSIAST, January 2024**

“This 100% Chardonnay Champagne has a fine tang and an edge of minerality. Its ripe fruits are a balance to the acidity and vivid texture. The wine has a beautifully crisp aftertaste. Drink now.”

• **91 Pts. – JAMES SUCKLING, January 2024**

“Pastries, sliced apples, spiced pears and shortbread on the nose. Sleek, fresh and balanced with tight bubbles and tasty pastry and yeasty elements. Drink now.”

• **90 Pts. – WINE SPECTATOR, November 30, 2022**

“A lively version in an aperitif style, offering a balanced mix of ripe green apple and pear, biscuit, candied ginger and chalky mineral set on a light, lacy bead. Drink now.”

• **Judges' Selection Medal in the Traditional Method White Category – TEXSOM AWARDS, May 2023**
