

# PO

## PALMES d'OR

CHAMPAGNE  Nicolas Feuillatte

# PALMES d'OR *Brut*

## 2008 vintage

### PALMES d'OR *Brut* ON FIRST SIGHT...

A precious, black, opaque bottle that shuns accepted Champagne tradition. A bottle specially designed to contain this exceptional Champagne, faceted like a precious stone, its exterior illuminated with a thousand shards of light. Golden letters, traced with a touch of luxury, subtly underscore the promise of an exceptional Champagne.

### THE 2008 VINTAGE

This was the coldest year of the decade, marked by late flowering, followed by remarkable fruit ripening. Grapes in pristine condition offered delicate, nuanced aromas, the sign of great potential in years to come. This linear, well-balanced vintage has forged wines for ageing, built for the future; whose aromas will reach a dramatic crescendo as they come to the fore. A vintage calling for patience, slowly developing over time, distinguished and refined.

Today the wines linger in the bloom of youth, delivering notes of dried flowers and the gentle touch of gossamer bubbles, while elegantly structured and linear on the palate.

### PALMES D'OR BRUT

Nicolas Feuillatte's iconic cuvée, capturing its quintessential style, Palmes d'Or Brut is only revealed through the prism of the vintage, when a truly exceptional harvest year enables its primary qualities to truly shine.

A wine defined by time, capable of stirring supreme emotion, offering texture and flavours of great finesse.

### A CHAMPAGNE OF UNIQUE CHARACTER

- A pure gem, an ode to beauty.
- Rested in the cellars for almost a decade.
- 95% of wines sourced from Grand Cru vineyards, a blend of Pinot Noir and Chardonnay in equal measure.
- A defining feature: Chardonnay from Montgueux, more tropical, fleshy and intense in character, and imparting its aromatic patina and cohesive qualities.

### A TASTE OF WHAT'S TO COME

- 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.





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### A FEW FOOD PAIRINGS

- Defying convention – magnificent on its own!
- Truffles
- Parmesan
- Foie gras au natural with pepper
- Salmon gravlax

A Champagne to be savoured with abandon, not revered from afar. Appreciate Palmes d'Or for all that it is: a fine and noble wine, in all its simplicity.

### DOSAGE IN JUST THE RIGHT MEASURE

*It is a prerequisite of the Chief Winemaker to tailor the 'liqueur d'expédition' to each cuvée in order to enhance the flavours and aromas, and guarantee its unique style.*

### MEDALS AND ACCOLADES

*Gold medal:*  
International Wine Challenge 2021.

*Silver medal:*  
Decanter World Wine Awards 2021.

*Gold medal:*  
International Wine & Spirit Competition 2021.

*93/100*  
Wine Spectator, December, 15<sup>th</sup> 2021.

### EUROPEAN PALLET 800X1200MM

Product	Product Weight (kg)	Product diameter (cm)	Product Height (cm)	Standard packaging	Weight of Case (kg)	Case Dimensions (cm)	N° bottles /pallet	N° cases /pallet	EAN RETAIL SALES UNIT	EAN CASE	Total pallet weight (kg)	Total height (cm)
75 cl	1.65	9	32	Case of 3	5.40	32,7 x 25,5 x 11,5	420	140	3282946015448	3282946014892	780	176
				Case of 1 gift box	2,50	35,2 x 16,1 x 12,5	169	169	3282946105286	3282946010238	447	177
				Case of 3 gift boxes	7,20	36,8 x 34,7 x 13	216	72	3282946105286	3282946057929	519	171

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