

# Palmes d'Or Brut 2008M

## BACKGROUND

Champagne Nicolas Feuillatte is France's favorite Champagne, currently ranked as the No. 1 best-selling Champagne in France and the No. 3 best-selling Champagne in the world (IWSR 2024 on full-year 2023 data). Their origin story centers around Henri Macquart, pioneering founder of the Centre Vinicole de la Champagne, and Nicolas Feuillatte, a dynamic local businessman. Out of their shared passion for Champagne, a daring idea formed: create a new brand of excellence. An upstart that would knit together the tapestry of Champagne's finest terroirs through an unrivaled network of heritage growers.

## TERROIR & VINTAGE NOTES

The Palmes d'Or's exceptional level of quality can be attributed to the Grand Cru-classified chalk terroirs from which the grapes hail; 95% of the wine is sourced from Grand Cru vineyards, a blend of Pinot Noir and Chardonnay in equal measure. A defining feature: Chardonnay from Montgueux, which is more tropical, fleshy, and intense in character. 2008 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 aging, 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.

## WINEMAKING & AGING

Vinified in temperature-controlled, stainless-steel tanks. Aged at least 10 years in the cellars. Chief Winemaker Guillaume Roffiaen adapts dosage levels to each Champagne in order to enhance the flavors and aromas. The choice of reserve wine is paramount and takes into a consideration a whole range of factors, including the proportion of cru wines, harvest year, grape varieties and vinification and ageing methods, in order to preserve the intrinsic style of each cuvée.

## TASTING NOTES

Pale gold, with lively, delicate bubbles forming an exquisite ribbon in the glass. Aromas of ripe white fruit and a mineral edge introduce creamy, honeyed pastry notes. A generous palate offers intense, spicy notes that mingle with fig, grilled hazelnuts, and yellow stone fruits. A renewed wave of freshness and saline character emerges on the exceptionally long and complex finish.



## ORIGIN

Champagne, Champagne, France

## GRAPE VARIETIES

50% Chardonnay, 50% Pinot Noir

## SIZES

750ml, 1.5L

## TECHNICAL DETAILS

ABV: 12.50%, Closure: Cork

## WINEMAKER

Guillaume Roffiaen

