*France, AC Champagne | 2009*

# NICOLAS FEUILLATTE PALMES D'OR BRUT

**”A luxury champagne for movie stars and the rest of us”**




## Story

Palmes d’Or is like a work of art for those, who are looking for the best. Its subtle, creamy elegance with a nuanced aroma is created by choosing grapes from the best Grand Cru villages of Montagne de Reims and Côte des Blancs, and complementing the structure and diversity of the grapes with the diverse aromas of tropical fruit of Montgueux Chardonnay, which makes up 7% of the blend. Ageing for at least 8 years raises the harmony to a satisfactory level even fore the most demanding connoisseurs.

## Producer

"Nicolas Feuillatte personifies the colossal champagne cooperative known as Centre Vinicole – Champagne Nicolas Feuillatte (CV-CNF). Successful businessman Nicolas Feuillatte (1926-2014) and cooperative visionary Henri Macquart (1914-2005) combined their visions and expertise in 1986, birthing an incredible success story in less than four decades. The cooperative boasts 5,000 members, whose grapes are harvested from over 2,100 hectares of vineyards. Nicolas Feuillatte is the leader in the French market, the third-largest globally, and the fourth-largest in the United States. Cellar Master Guillaume Roffiaen handles an extensive palette skillfully, systematically elevating the quality of the products. In January 2020, La Revue de Vin de France named Feuillatte the winemaking team of the year. The house offers a broad and multi-tiered range of champagnes. Nicolas Feuillatte takes pride in being modern, large, and dynamic while elegantly honoring the traditions of Champagne."

**COLOR** Golden yellow

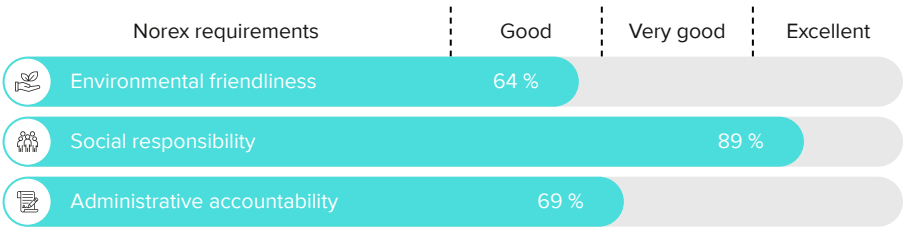
**AROMA** Fragrant, tropical fruit, ripe citrus, white flowers, ginger, honeydew melon, caramel and minerals

**TASTE** Extra dry, multifaceted, maturely fruity, notes of honey, refined, well-balanced and enjoyable. This elegant luxury champagne is developed, but at the same time surprisingly fresh, complex and lively. A luxurious experience

**TIPS FOR USE** A champagne for toasting and socialising, celebrating and enjoying life’s best moments, for caviar and blinis, for sophisticated appetisers, duck liver or lobster.

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| **WINE TYPE** | Champagnes | **PACKAGE SIZE** | 3 bottle(s) |
| **GRAPES** | Chardonnay 50%<br>Pinot Noir 50% | **BOTTLE CLOSING** | Natural cork |
| **MANUFACTURER** | Champagne Nicolas Feuillatte | **BOTTLE SIZE** | 0,75 l |
| **ALCOHOL CONTENT** | 12,5% | **PRODUCT NUMBER** | 111103 |
| **SUGAR CONTENT** | 7 g/l | | |

Norex Responsibility Indicator: Champagne Nicolas Feuillatte




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Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari