

# Bruno Paillard

France - Champagne - Reims



CHAMPAGNE  
**BRUNO PAILLARD**  
REIMS - FRANCE

**Ownership/Founders** Famiglia Paillard / Bruno Paillard

**Start of Activity** 1981

**Vitiviniculture** Traditional / Organic

**Hectares** 25

**Bottles produced** 300.000 / 400.000

## BRUT LE MESNIL BLANC DE BLANCS GRAND CRU

**100% Chardonnay**

**Production area:** Mesnil-Sur-Oger

**Terrain:** gessoso

**Harvest:** manual

**Vinification:** Fermentation in small wooden barrels, already used where the wine stays for nine months

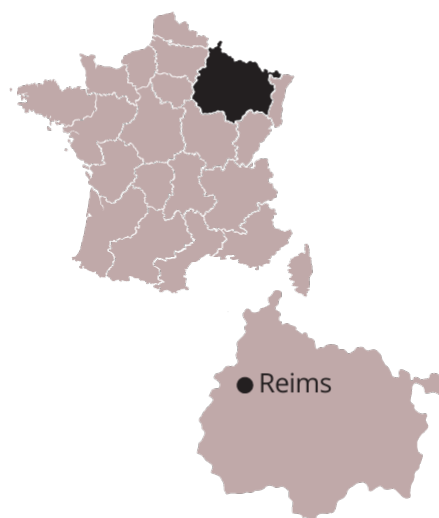
**Refinement:** 8 years on the lees in the bottle at controlled temperature, six years in the bottle in the cellar after dégorgement

**Color:** golden yellow, shiny and intense

**Fragrance:** Aromas of delicate white flowers, rose and acacia. Notes of white pepper, hazelnut and cocoa

**Flavor:** Attack of high purity served by surprising vivacity. Palate fresh and mouthwatering at the same time with delicious aromas of dried apricot and sweet almond. Very sharp finish that brings a great freshness

**Alcoholic Grade:** 12% vol



The Maison de Champagne Bruno Paillard was born from the desire to create a pure champagne, different from others. Bruno Paillard, descendant of a family of financial brokers and vigneron in Champagne for more than three centuries, created his own Maison in 1981. His requirement: to obtain the quintessence of each Champagne grand cru to then create, with blends, a great wine. The results are cuvées for connoisseurs among the most recognized at international level, distributed exclusively in selected wine shops and on the tables of the best chefs. A 25-hectare vineyard divided over 16 crus now supplies more than half of the Maison's grape requirements. Each of the 86 plots is worked - soil tillage and organic treatments - in such a way as to favour biodiversity and deep root development, so as to extract the extraordinary chalkiness of the terroir. Only the first pressing of the best grapes is used, while in the cellar, the time spent on the lees is two to five times longer than average, depending on the type of cuvée. Multi vintage champagnes are composed of 25-50% reserve wines, dating back to 1985. These educate the younger ones, giving complexity to the assemblage. All the wines produced are Extra Brut, the disgorging date is always written on the back label, and the style is recognized as a blend of purity, complexity and minerality. Maison Bruno Paillard is totally independent and is now managed by Alice Paillard who continues the development of the original project.