

Bruno Paillard

France - Champagne - Reims



CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

Ownership/Founders Famiglia Paillard / Bruno Paillard

Start of Activity 1981

Vitiviniculture Traditional / Organic

Hectares 30

Bottles produced 300.000 / 400.000

DOSAGE: ZERO

50% Pinot Meunier, 25% Pinot Noir, 25% Chardonnay

Production area: Reims

Terrain: calcareo

Harvest: manual

Vinification: 32 Cru vinified separately in tank or barrel.

Reserve wines consisting of 25 different vintage wines blended since 1985, in proportions up to 50% and aged in wood

Refinement: On the lees for 40 months, resting in the cellar for at least 3 to 4 months after disgorgement and before marketing

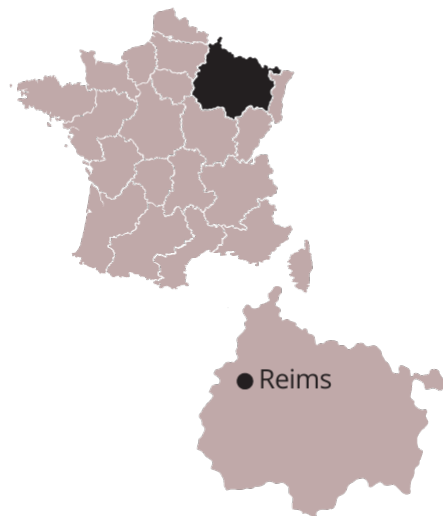
Color: bright straw gold, noting the exclusive use of first pressing and the important percentage of Chardonnay. Very fine and extremely lively perlage

Fragrance: Notes of white pulp fruit and fresh almond.

Chocolate, roasted aromas appear on opening, mixed with notes of fresh raspberry, star anise and chestnut

Flavor: one finds in the mouth the aromatic richness of the nose. Concentrated, saline and extremely persistent finish

Alcoholic Grade: 12% vol



The Champagne Bruno Paillard Maison arose from the desire of a man to create pure champagnes very different from the others. Bruno Paillard, descendant of a family of financial brokers and vigneroni 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. Daily work is carried out on the 34.2 hectares of vineyards, divided between 17 crus, which today supply more than half of the grapes needed by the Maison. Each one of the 106 parcels is worked - soil and organic treatment - in a way that favors biodiversity and the deep development of the roots. This makes it possible to extract the typical and extraordinary chalkiness of the land. The best grapes are only crushed once before being vinified. In the winery, the must remain on yeasts for a long time, from two to five years longer than normal, according to the type of cuvée. 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. Today the Maison Bruno Paillard is totally independent and managed by Bruno Paillard's daughter Alice, who continues the original project.