

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

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

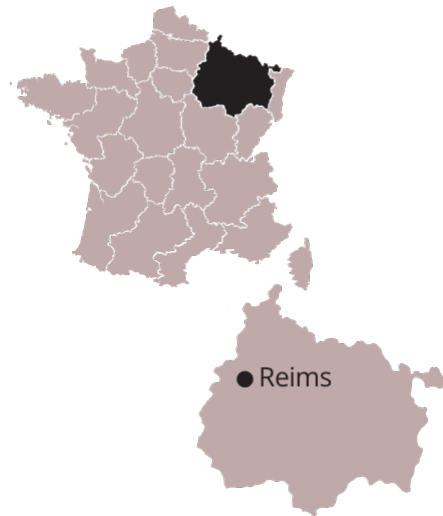
Color: oro paglierino brillante, che rileva l'utilizzo esclusivo della prima pigiatura e la percentuale importante di Chardonnay. Perlage molto fine ed estremamente vivo

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 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 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. 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.