

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

EXTRA-BRUT BLANC DE BLANCS
GRAND CRU

100% Chardonnay

Production area: Reims

Terrain: calcareo

Harvest: manual

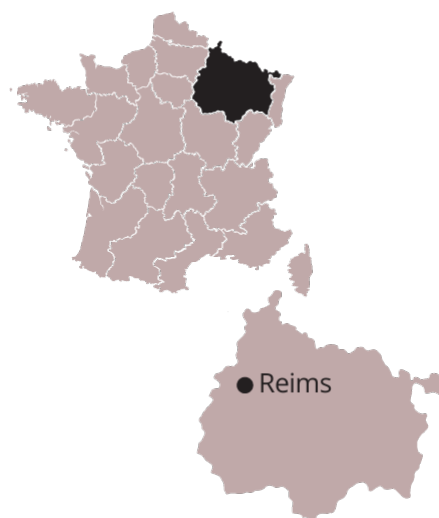
Vinification: Very old winemaking method in which bottle fermentation is less powerful than in a classic champagne
Refinement: 50 months on the lees, plus a minimum of 8 months after disgorgement. The delicacy of its effervescence allows the natural minerality of Grand Cru to be tamed, thus offering creamy and lively sensations

Color: Pale, bright gold with green, almost silvery highlights. Very fine perlage and light froth

Fragrance: the first hints are iodine and saline, followed by citrus notes of green lemon and white flowers. Notes of almond and toast stand out with oxygenation

Flavor: the attack is lively, with notes ranging from citrus to white berry fruits to a chalky minerality. Wide and creamy 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 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.