

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 NOIRS
GRAND CRU

100% Pinot Noir

Production area: Reims

Terrain: gessoso

Harvest: manual

Vinification: in stainless steel tanks with a small passage in wood for fermentation that enriches the assembly

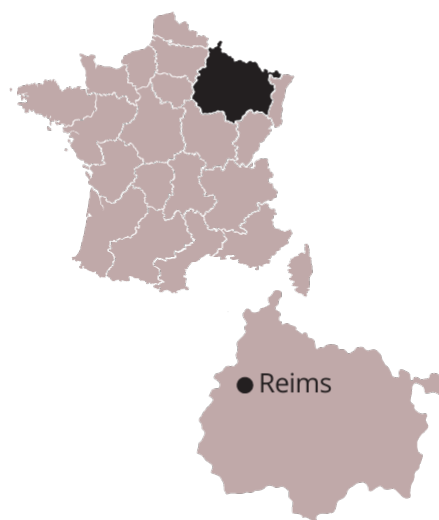
Refinement: on the lees for 3 years, and then rests in the cellar for 6 months

Color: oro brillante dai riflessi ramati, effervescenza fine e attiva

Fragrance: lively and velvety with hints of red rose petals, Bigarreau Burlat cherries combined with pink grapefruit and Timut pepper. With aeration, it gradually releases a bouquet of sweet spices and a sensation of freshness

Flavor: chiselled and chalky texture, surprising and salivating attack, where the saltiness and delicacy of the fruit intertwine, progressively revealing notes of cherry pulp, kumquat and quince, with a beautiful length

Alcoholic Grade: 12,5% 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.