

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

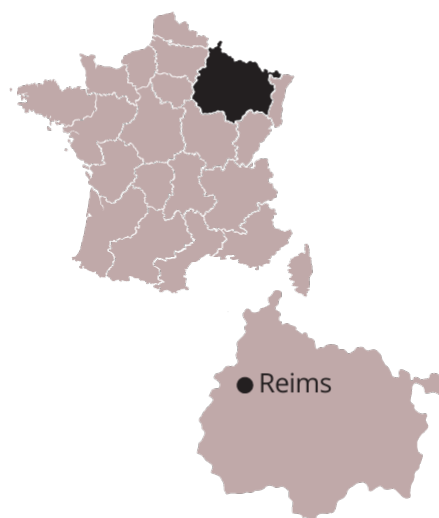
Refinement: on the lees for 3 years, and then rests in the cellar for 6 months

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 into 16 crus now provides more than half of the Maison's grape requirements. Each of the 86 parcels is managed – soil cultivation and organic treatments – in such a way as to promote biodiversity and deep root development, so as to extract the chalky character of the terroirs. 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. The multi-vintage champagnes are composed of 25-50% reserve wines, dating back to 1985. The 'Cuvée Perpetuelle' adds complexity to the blend. 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 completely independent and managed by Alice Paillard, who continues to develop her father's original project.