CUZZIOLGRANDIVINI

# Bruno Paillard

**France - Champagne - Reims**



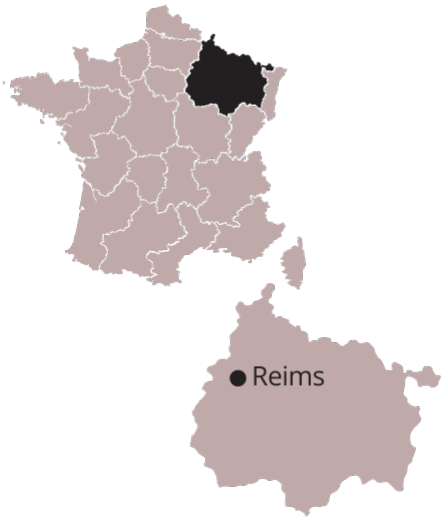

CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

**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:** A brilliant gold colour with coppery highlights, fine, lively effervescence
**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 vignerons 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.