

# Bruno Paillard

France - Champagne - Reims



CHAMPAGNE  
**BRUNO PAILLARD**  
REIMS - FRANCE

**Ownership/Founders** Famiglia Paillard / Bruno Paillard

**Start of Activity** 1981

**Vitiviniculture** Traditional / Organic

**Hectares** 30

**Bottles produced** 300.000 / 400.000

EXTRA-BRUT CUVÉE 72

45% Pinot Noir, 33% Chardonnay, 22% Pinot Meunier

**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 of up to 50 percent

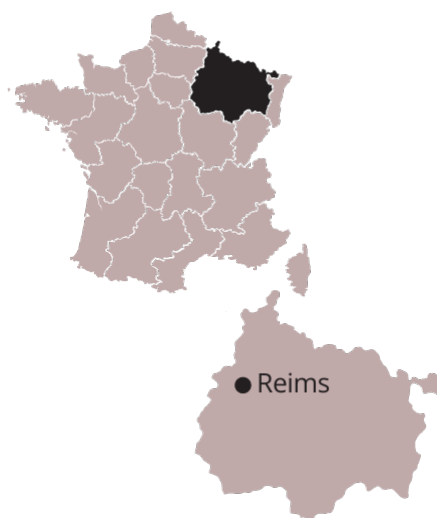
**Refinement:** on the lees for at least 36 months, resting in the cellar for at least 36 months after disgorgement and before marketing. Total aging is 72 months

**Color:** bright straw gold, denoting the exclusive use of first pressing and the important percentage of Chardonnay. Very fine and extremely lively perlage

**Fragrance:** after disgorgement, the stylistic evolution of this wine begins: at first dominated by fruity notes, then by floral aromas, spices and toasted notes, finally leading to candied fruit aromas

**Flavor:** elegant, lively, harmonious and very fresh

**Alcoholic Grade:** 12.5% vol



The Champagne Bruno Paillard Maison arose from the desire of a man to create pure champagnes very different from the 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. Daily work is carried out on the 34.2 hectares of vineyards, divided between 17 crus, which today supply more than half of the grapes needed by the Maison. Each one of the 106 parcels is worked – soil and organic treatment - in a way that favors biodiversity and the deep development of the roots. This makes it possible to extract the typical and extraordinary chalkiness of the land. The best grapes are only crushed once before being vinified. In the winery, the must remain on yeasts for a long time, from two to five years longer than normal, according to the type of cuvée. 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. Today the Maison Bruno Paillard is totally independent and managed by Bruno Paillard's daughter Alice, who continues the original project.