

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 MILLÉSIME
ASSEMBLAGE 2012

60% Pinot Noir, 40% Chardonnay

Production area: Mountain of Reims

Terrain: gessoso

Harvest: manual

Vinification: from the best grapes of the same vintage from the 8 best terroirs in the heart of Champagne, 20% vinified in small oak barrels

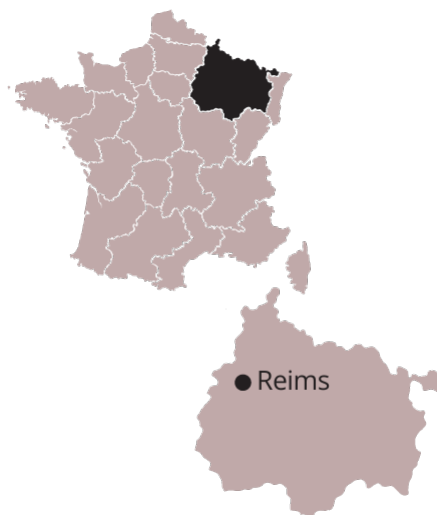
Refinement: Eight years of cellar aging, including at least 12 months of rest after disgorgement, have allowed this wine to develop a gourmand and concentrated character, supported by a lingering saline freshness

Color: relatively intense golden yellow persistent and fine perlage

Fragrance: initial freshness with fruity aromas of bigarreau cherry and white peach, quickly followed by more concentrated notes of dried fig, honey and fresh ginger, wrapped in the vigorous white flower character of the seringat. Oxygenation reveals hints of cocoa and ash that express the gourmand personality of this wine

Flavor: Precise and energetic attack. In the mouth it expresses itself very true to the nose. Gourmand and concentrated character, supported by a lingering saline freshness

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.