

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 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

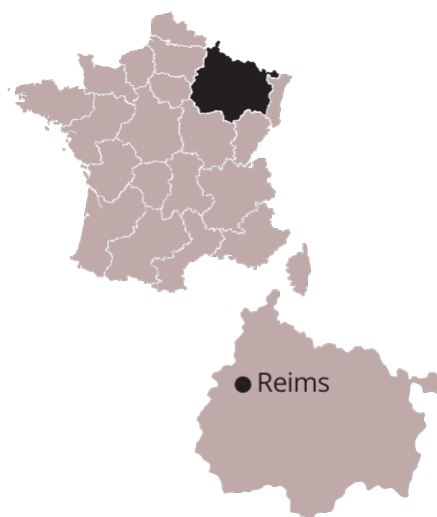
Refinement: Eight years of cellar aging, including at least 12 months of rest after disgorgement, have allowed this wine to develop a gourmand and concentrated character, supported by a lingering saline freshness

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 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 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. 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.