Bruno Paillard

France - Champagne - Reims



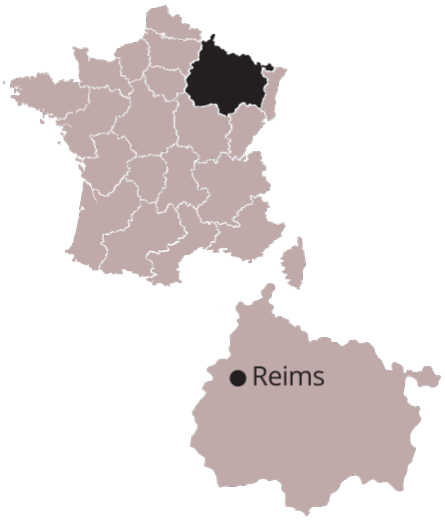
CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

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 2015

58% Pinot Noir, 42% Chardonnay

Production area: Reims
Terrain: gessoso
Harvest: manual
Vinification: the grapes from the first pressing, the purest, are vinified 25% in old, small oak barrels
Refinement: 7 years of cellar ageing, followed by a minimum of 18 months of rest after disgorgement
Color: oro profondo, brillante, effervescenza sostenuta
Fragrance: Initial aromas of strawberries and wild strawberries evolve towards cassis. Blood orange and pink grapefruit gradually impose themselves. On aeration, strong notes of helichrysum and liquorice, Sichuan pepper, intense and concentrated sensations unfold.
Flavor: lively attack, in turn fruity and saline. Flavours of candied orange peel and ripe black fruit, carried by a powerful texture. The finish is long and evolves towards cocoa powder and dried fruit
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 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.