

# 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 MILLÉSIMÉ BLANC  
DE BLANCS GRAND CRU 2014

**100% 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

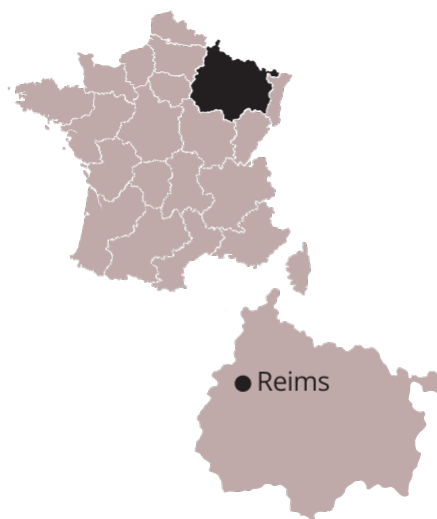
**Refinement:** 8 years on its lees and rests for 16-18 months after disgorgement

**Color:** oro chiaro brillante, con un'effervescenza molto fine

**Fragrance:** Very enveloping initial aromas of fruit, hawthorn and splashes of the sea. Generous citrus notes such as yuzu and blood orange, enriched by a fresh aniseed aroma. With aeration, the wine evolves towards dried fruit and almonds, mixed with hints of apricot

**Flavor:** the attack is precise and smooth. The wine takes its place on the palate as a whole, blossoming and maturing beautifully. The texture is caressing, almost unctuous. There is great aromatic coherence between nose and palate. The freshness of the vintage is expressed in the saline structure and persistence, without any austerity. The full flavour of yellow fruit mixed with star anise inspires the 'Gourmand' theme

**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.