CUZZIOLGRANDIVINI

Bruno Paillard

France - Champagne - Reims



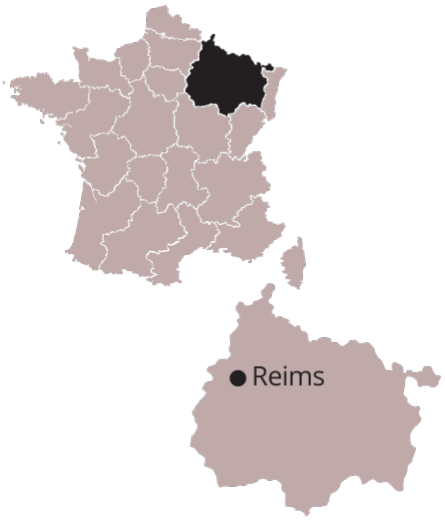
CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

Ownership/Founders Famiglia Paillard / Bruno Paillard
Start of Activity 1981
Vitiviniculture Traditional / Organic
Hectares 25
Bottles produced 300.000 / 400.000

EXTRA-BRUT MILLéSIME BLANC DE BLANCS GRAND CRU 2015

100% Chardonnay

Production area: Reims
Terrain: gessoso
Harvest: manual
Vinification: Obtained exclusively from the first pressing – the purest – 25% is aged in small barrels of seasoned oak
Refinement: more than seven years of ageing on the lees, followed by a minimum resting period of 24 months after disgorging
Color: A bright pale gold colour, with intense yellow highlights; fine, even and persistent effervescence
Fragrance: Initial aromas of a noticeable freshness that gradually deepen and assert themselves throughout the tasting with a consistent presence. Against this backdrop, aromas of white flowers emerge, evolving into warmer notes of acacia and honey. As the wine opens up, the nose is further enriched with hints of cold ash, subtle smoky notes and Tahitian vanilla, blended with blond tobacco and cedar wood
Flavor: An immediate, powerful presence. The texture is voluminous and full-bodied, yet underpinned by the chalky character that is evident on the nose and which lends the finish its length. Notes of fleshy fruit, blood orange and Reina Claude plums, with tangy flavours of citron and candied apricot that are enriched as the wine opens up with a pastry-like quality. It all concludes with a finish that is both briny and mellow, reminiscent of nori seaweed and the wonderfully fresh hint of Pachino tomatoes.



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.