CUZZIOLGRANDIVINI

Bruno Paillard

France - Champagne - Reims



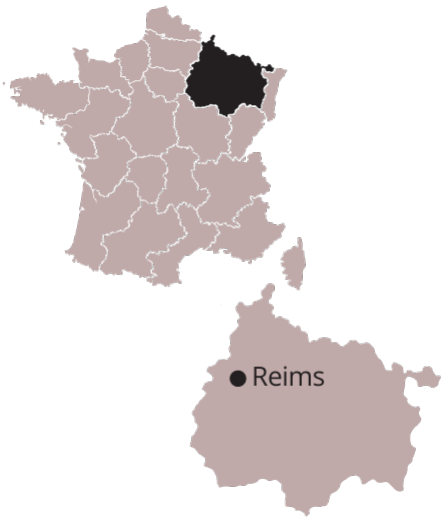
CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

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

EXTRA-BRUT N.P.U. NEC PLUS ULTRA 2008 ROSé

50% Chardonnay, 50% Pinot Noir

Production area: Oger, Le Mesnil-sur-Oger, Chouilly, Cramant, Verzenay, Mailly-Champagne e Bouzy
Terrain: gessoso
Harvest: manual
Vinification: conducted using only the first pressing of the grapes, the purest, fermentation in old small oak barrels, in which the wines rested for the first ten months and where each cru asserted its complexity and acquired slightly 'boisé' aromas
Refinement: long, in the semi-darkness of the cellars, at a constant temperature of 10.5°C, exceptional duration of its stay on the lees, in the cellar for 12 years before disgorging, followed by a long rest period of 18 months
Color: a bright, orange-tinged pink, effervescent, luminous and pearly
Fragrance: elderflower, blood orange and quince jelly mixed with yuzu, on the opening it evolves towards hints of black fruits (currants), paprika powder and fresh cedar wood, gradually taking on notes of acacia honey and coffee cream
Flavor: lively, aromas of violets and smoked chestnuts, the structure develops powerfully, from the surprising freshness of wild strawberries to bigarreau cherries, with the generosity of a fleshy fruit, a finish of rare persistence



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.