

# 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

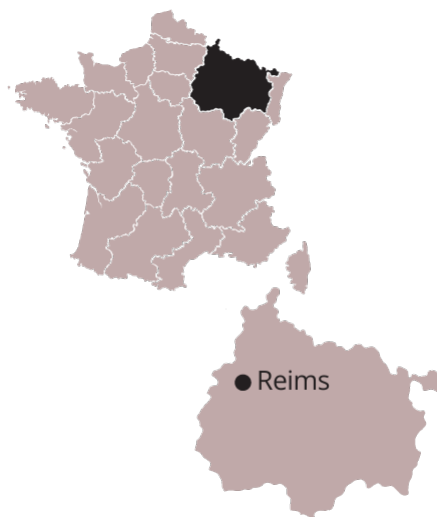
**Vinification:** conducted using only the first pressing of the grapes, the purest, fermentation in old small oak barrels, in which the wines rested for the first ten months and where each cru asserted its complexity and acquired slightly 'boisé' aromas

**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:** rosa aranciato e brillante, effervescente luminoso e perlaceo

**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 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.