

# Bruno Paillard

France - Champagne - Reims



CHAMPAGNE  
**BRUNO PAILLARD**  
REIMS - FRANCE

**Ownership/Founders** Famiglia Paillard / Bruno Paillard

**Start of Activity** 1981

**Vitiviniculture** Traditional / Organic

**Hectares** 30

**Bottles produced** 300.000 / 400.000

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

**50% Pinot Noir, 50% Chardonnay**

**Production area:** Verzenay, Chouilly, Cramant, Oger, Le Mesnil sur Oger, Mailly-en-Champagne, Bouzy

**Terrain:** gessoso

**Harvest:** manual

**Vinification:** fermentation in small oak barrels for ten months, frothing immediately after drawing, followed by long elevage in temperature-controlled cellar

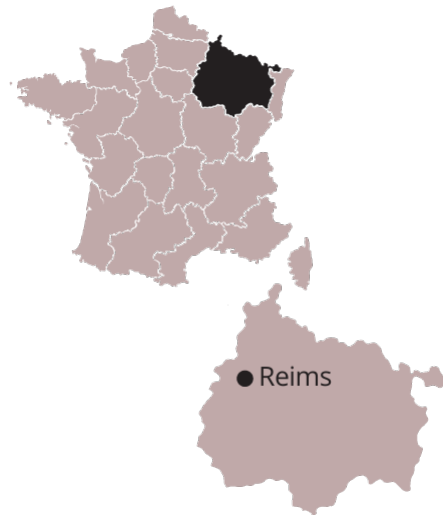
**Refinement:** more than 10 years in bottle with a long rest after disgorgement for two years before marketing

**Color:** Bright, deep golden yellow, fine perlage rising slowly and steadily

**Fragrance:** early aromas of very fresh red fruit (currant, raspberry, blueberry, wild strawberry), combined with bigarreau cherry and confit orange peel. Gradually, aromas of fresh ginger and peppermint evolve to a slightly smoky character where cocoa powder and quince, enlivened by the freshness of honeysuckle

**Flavor:** Precise attack and immediately fresh, intense and serene. The vibrancy of the vintage is wonderfully integrated, allowing the depth of the wine to be slowly explored, served by a silky texture. Retrieves the aromas evoked by the nose, supported by a long, suspended persistence

**Alcoholic Grade:** 12% vol



The Champagne Bruno Paillard Maison arose from the desire of a man to create pure champagnes very different from the 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. Daily work is carried out on the 34.2 hectares of vineyards, divided between 17 crus, which today supply more than half of the grapes needed by the Maison. Each one of the 106 parcels is worked - soil and organic treatment - in a way that favors biodiversity and the deep development of the roots. This makes it possible to extract the typical and extraordinary chalkiness of the land. The best grapes are only crushed once before being vinified. In the winery, the must remain on yeasts for a long time, from two to five years longer than normal, according to the type of cuvée. 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. Today the Maison Bruno Paillard is totally independent and managed by Bruno

Paillard's daughter Alice, who continues the original project.