Bruno Paillard

France - Champagne - Reims



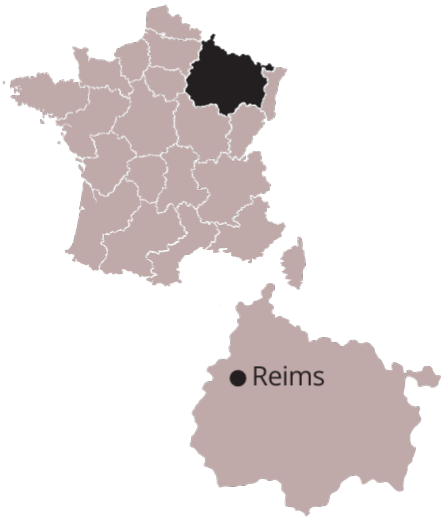
CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

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 2009

50% Pinot Noir, 50% Chardonnay

Production area: Oger, Le Mesnil-sur-Oger, Chouilly, Verzenay, Mailly-Champagne e Bouzy
Terrain: gessoso
Harvest: manual
Vinification: processed exclusively from the first press, fermentation is carried out in small old oak barrels
Refinement: first ageing for 10 months, followed by assembling the selected barrels, then 12 years in the cellar at a constant temperature (10.5°C) in the bottle, after disgorging, a further ageing of 18 months is carried out
Color: A brilliant golden yellow, accompanied by a delicate effervescence
Fragrance: fruity (mirabelle, bigarreau cherry, candied citrus fruits) and floral (white flowers, seringa, jasmine) fragrances, with aeration, mouth-watering notes of calisson, nutmeg, fresh-cut ginger as well as refreshing notes of sandalwood and peppermint are revealed
Flavor: broad and precise attack precedes a palate in which saltiness is mixed with a silky, delicate and persistent texture
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 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.