

# 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

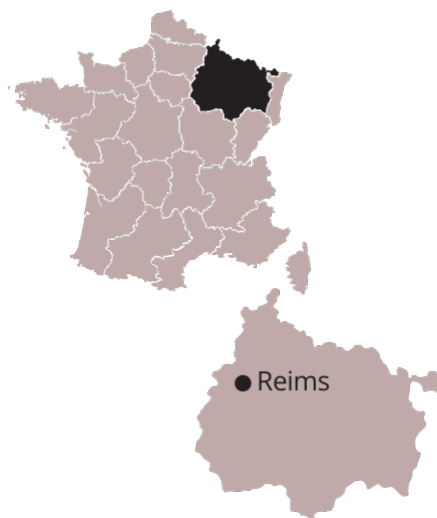
**Refinement:** first ageing for 10 months, followed by assembling the selected barrels, then 12 years in the cellar at a constant temperature (10.5°C) in the bottle, after disgorging, a further ageing of 18 months is carried out

**Color:** giallo oro brillante, è sostenuto da una delicata effervescenza

**Fragrance:** fruity (mirabelle, bigarreau cherry, candied citrus fruits) and floral (white flowers, siringa, 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 vigneroni 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.