

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 PREMIÈRE CUVÉE
45% Pinot Noir, 33% Chardonnay, 22% Pinot Meunier

Production area: Reims

Terrain: calcareo

Harvest: manual

Vinification: 32 Crus vinified separately in tank or barrel. Reserve wines consisting of 25 different vintage wines blended since 1985, in proportions of up to 50 percent

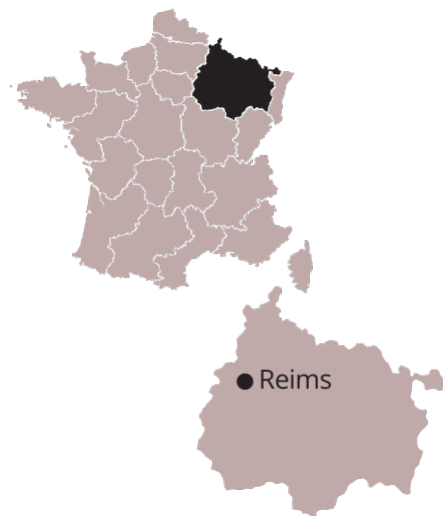
Refinement: On the lees for 40 months, resting in the cellar for at least 3 to 4 months after disgorgement and before marketing

Color: bright straw gold, noting the exclusive use of first pressing and the important percentage of Chardonnay. Very fine and extremely lively perlage

Fragrance: Fresh and fruity, citrus aromas - green lemon, grapefruit - typical of Chardonnay dominate at first. Then red fruits appear: black cherry, currant, raspberry characteristic of Pinot Noir

Flavor: lively attack thanks to a weak dosage that respects the authenticity of the wine. The minerality of chalk can be felt. Flavors of citrus, almond, and biscuit bread, as well as currant jelly and black fruits such as cherry, immediately impose themselves

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 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. 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.