Bruno Paillard

France - Champagne - Reims



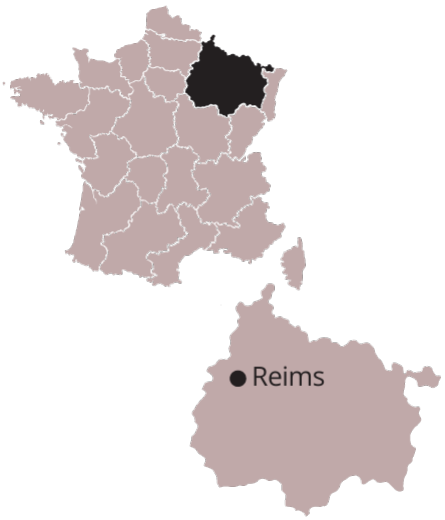
CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

Ownership/Founders Famiglia Paillard / Bruno Paillard
Start of Activity 1981
Vitiviniculture Traditional / Organic
Hectares 25
Bottles produced 300.000 / 400.000

EXTRA-BRUT 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 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.