

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: calcaireo

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

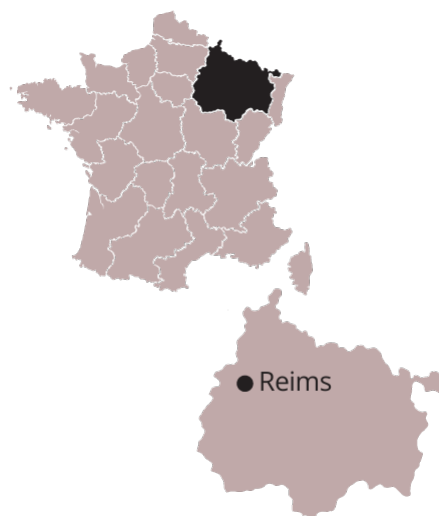
Refinement: On the lees for 40 months, resting in the cellar for at least 3 to 4 months after disgorgement and before marketing

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 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. 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.