

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 ROSÉ PREMIÈRE CUVÉE

predominantly Pinot Noir with a small proportion of Chardonnay

Production area: Reims

Terrain: calcareo

Harvest: manual

Vinification: cuvée made exclusively from the first pressing of grapes, blending Pinot Noir in its two forms. In white: pressed rapidly, after rapid separation of the juices from the skins; in red: by prolonged maceration of the juices with the skins. The blend consists of a first pressing of a majority of Pinot Noir and Chardonnay. Reserve wines consisting of 25 different vintage wines blended since 1985, in proportions of up to 50 percent

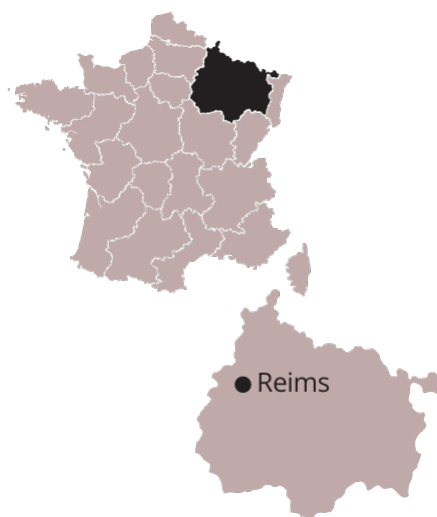
Refinement: 3 years on lees followed by 3 to 4 months in bottle after disgorgement and before marketing

Color: Light golden copper, raspberry when young and salmon when ripe

Fragrance: Lively and fruity, with aromas of currants and fresh red fruits. When opened, it reveals hints of cherry, strawberry and violet, finally a light, fresh touch of citrus

Flavor: Fresh and generous vivacity, sensations of ripe fruit in all its freshness. A refined, pure, elegant, delicate and long finish

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 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.