Bruno Paillard

France - Champagne - Reims



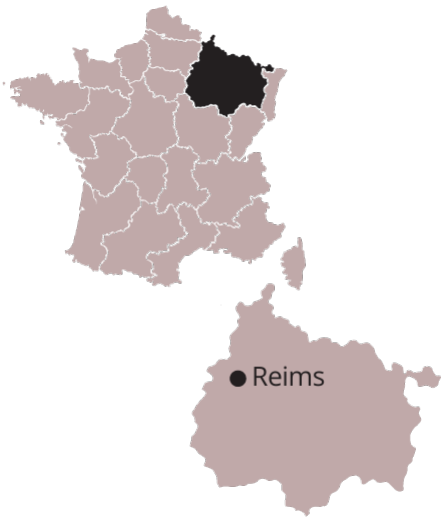
CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

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 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.