

# Bruno Paillard Dosage Zero

## THE FACTS

**COUNTRY:** France

**REGION:** Champagne

**APPELLATION:** Champagne

**CEPAGE:** 50% Chardonnay, 50% Pinot Noir

**WINEMAKING:** First pressings vinified in small oak barrels;

Dosage: 0g/L

**AGING:** 3-4 years sur lies, 6 months post disgorgement

## THE STORY

Maison Bruno Paillard sprang from its founder's desire to create a champagne different from any other; extremely pure. A great champagne for Bruno Paillard is – above all – an “assemblage”, blending: of diverse crus, grape varieties and vintages. It is about the constant desire to capture the quintessential finesse and elegance which champagne can bring when it is served with love and care. Its style is a marriage of elegance and complexity which is manifested as a light and smooth effervescence, a remarkable purity, a true freshness and a silky texture.

## THE ADJECTIVES

**OVERALL:** Lively & textured

**AROMAS / FLAVORS:** White flowers & almond with notes of cocoa, toast, raspberry and anise

**MOUTHFEEL:** Animated & chiseled

## THE SELLING POINTS

**AWARDS:** 90pts Wine Enthusiast

**SUSTAINABILITY:** Sustainable In Practice

**PAIRINGS:** Lobster (or fennel) risotto, lemon chicken, creamy cheeses

