

Bruno Paillard Assemblage (Millesime)

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 58% Pinot Noir, 42% Chardonnay

WINEMAKING: Made exclusively from the first pressing of six Grands and Premiers Crus. 25% vinified in old oak barrels.

Dosage: 4.5g/l

AGING: 7 years on lees. 18 months minimum 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 SELLING POINTS

PAIRINGS: slightly spicy, slow-cooked dishes, such as shoulder of lamb confit with honey and sweet spices

